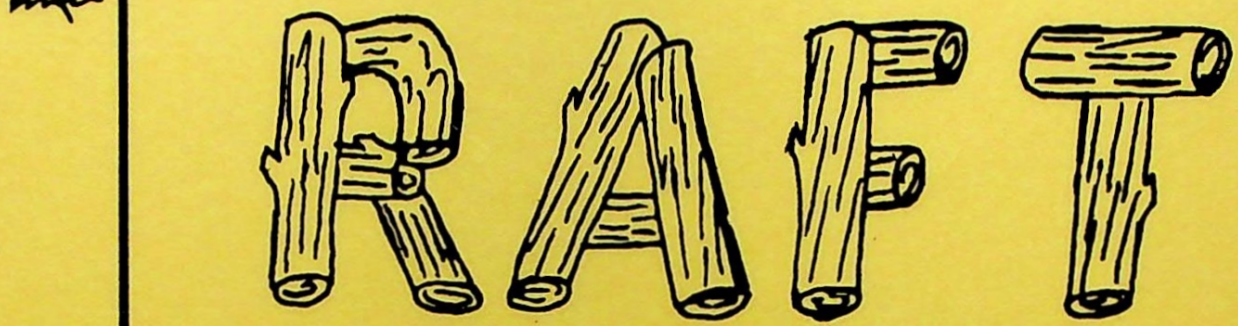

Fond Memories

1958 of

Raft Cooks 1996

13218 SW Tawakoni Road
Augusta, KS. 67010

Expression of Appreciation

This is the fourth edition of the Raft Cookbook. The hope that the recipes shared in fellowship, one with another may be a source of usefulness in each kitchen.

May the contents of this special keepsake, when mixed, blended, and prepared with love be a reminder to you and your family of Raft.

We dedicate this cookbook to all past and present presidents, who worked and served Raft so that many people may enjoy and use the facilities.

The Raft Board sincerely wishes to express our appreciation and thanks to all those individuals who donated recipes.

Presidents of Raft

Paul Graves	1958
Gerald Klepinger	1959 - 1960
Raymond Cox	1961
John Jarvis	1962 - 1965
George Duerksen	1966 - 1967
John Jarvis	1968
Everett Cole	1969 - 1971
Tom Young	1972 - 1974
Bill Tracy	1975
Larry Headrick	1976 - 1977
Bill Ackerson	1978 - 1979
Robert Brown	1980 - 1982
Howard Snodgrass	1983 - 1984
Larry Robertson	1985
Mary Bryant	1986
Larry Headrick	1987
Susan E. Cox	1988
Walt McCall	1989
Larry Headrick	1990 - 1992
Cleta Smith	1993
Herschel Glover	1994
Howard Snodgrass	1995 - 1996

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Trailriders	Kris Smith

RAFT LODGE
Lodge with large recreation room, dining room and kitchen

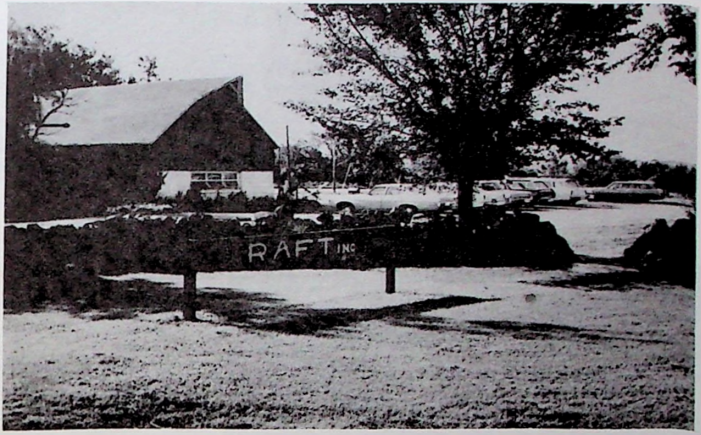
(photo from 1968 Raft Cookbook)

RAFT KITCHEN
Raft's modern kitchen in lodge - 2 ranges and grill

(photo from 1968 Raft Cookbook)

STEAK FRY AT RAFT
Steak Fry - Membership Drive

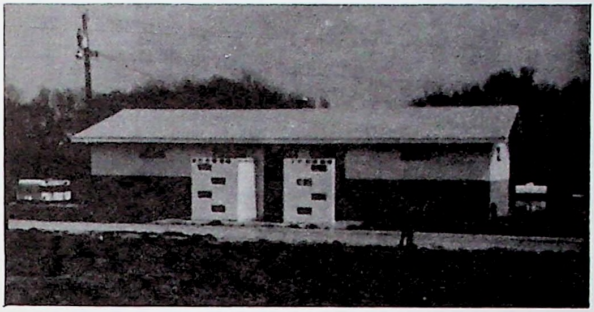
(photo from 1968 Raft Cookbook)



LODGE

This cookbook is dedicated to the chartered members of Raft, who 20 years ago purchased shares and worked to build this association so that many people today may enjoy and use the facilities.

(photo page from 1978 Raft Cookbook)



(photos from 1978 Raft Cookbook)

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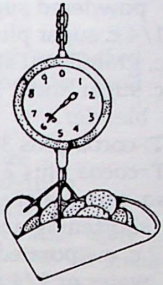
Printed and Bound by:
GENERAL PUBLISHING AND BINDING, INC.
11638 Highway S33
Iowa Falls, Iowa 50126-8815
Phone: 1--800-397-0892
1996 lae #11,213

The publisher disclaims any responsibility for missing or wrong ingredients, incomplete or inaccurate directions or other such problems with the recipes contained in this book.

Standard Abbreviations:

tsp.	=	teaspoon
T.	=	tablespoon
c.	=	cup(s)
pt.	=	pint
qt.	=	quart
gal.	=	gallon
oz.	=	ounce(s)
lb.	=	pound
pkg.	=	package
sq.	=	squares
sm.	=	small
med.	=	medium
lg.	=	large
min.	=	minute
hr.	=	hour



Oven Temperatures:

Slow Oven	250° - 300°
Moderate Oven	325° - 350°
Moderate Quick	375°
Moderate hot	400°
Hot	425° - 450°
Extremely Hot	475° - 500°

Contents Of Standard Cans:

8 oz. can	=	1 cup
Picnic	=	1 1/4 cup
No. 300	=	1 3/4 cup
No. 1 tall	=	2 cups
No. 303	=	2 cups
No. 2	=	2 1/2 cups
No. 2 1/2	=	3 1/2 cups
No. 3	=	4 cups
No. 5	=	7 1/4 cups
No. 10	=	13 cups

Equivalent Measures:

3 tsp.	=	1 tablespoon
4 T.	=	1/4 cup
5 1/8 T.	=	1/3 cup
16 T.	=	1 cup
2 c.	=	1 pint
4 c. (2 pts.)	=	1 quart
4 qts. (liquid)	=	1 gal.

Metric Quantity & Equivalent:

1 ml	=	slightly less than 1/4 teaspoon
2 ml	=	slightly less than 1/2 teaspoon
5 ml	=	1 teaspoon
15 ml	=	1 tablespoon
25 ml	=	1 T. plus 1 tsp.
50 ml	=	1/4 c. minus 2 tsp.
125 ml	=	1/2 c. plus 1 1/2 tsp.
250 ml	=	1 c. plus 1 T.
500 ml	=	1 pt. plus 2 T.
1 L	=	1 qt. plus 1/4 c.

Metric Weights:

30 g	=	1 oz. plus a lg. pinch
125 g	=	1/4 lb. plus 1/4 oz.
250 g	=	1/2 lb. plus less than 1 oz.
500 g	=	1 lb. plus 1 2/3 oz.
0.750 kg	=	1 1/2 lbs. plus 2 1/2 oz.
1 kg	=	2 lbs. plus 3 1/2 oz.

Use Liters for measuring dry and liquid ingredients. Use grams for measuring solids by weight.

SUBSTITUTIONS

(Recipe results will vary using substitutions. Use only in emergency circumstances.)

1 c. sugar	1 1/3 c. brown sugar **or** 1 1/2 c. powdered sugar
1 c. honey	1 1/4 c. sugar plus 1/4 c. liquid
1 c. brown sugar	1 c. granulated sugar and 2 T. molasses
1 c. powdered sugar	1 c. sugar and 1 T. cornstarch. Blend in blender.
1 sq. unsweetened chocolate	3 T. cocoa plus 3 T. shortening
1 oz. bitter chocolate	4 T. cocoa plus 2 T. butter
6 oz. pkg. semi-sweet chocolate pieces, melted	2 sq. unsweetened chocolate plus 2 T. shortening and 1/2 c. sugar
1 c. milk	1/2 c. evaporated milk plus 1/2 c. water **or** 1/4 c. nonfat dry milk plus 7/8 c. water plus 2 tsp. butter
1 c. sweet milk	1 c. buttermilk plus 1/2 tsp. baking soda
1 c. half and half	7/8 c. milk plus 1/2 T. butter **or** 1/2 c. coffee creamer and 1/2 c. milk
1 c. butter	1 c. vegetable shortening plus 1/2 tsp. salt
1 T. cornstarch (for thickening)	2 T. flour
1 T. flour (for thickening)	1/2 - 2/3 T. cornstarch
1 c. cake flour, sifted	1 c. minus 2 T. all-purpose flour plus 2 T. cornstarch. Sift well.
1 c. self-rising flour	1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt
1 tsp. baking powder	1/4 tsp. baking soda plus 5/8 tsp. cream of tartar **or** 2 egg whites, beaten and folded in.
2 T. minced onion	1 tsp. onion powder
1 c. tomato juice	1/2 c. tomato sauce, and 1/2 c. water
2 c. tomato sauce	3/4 c. tomato paste, and 1 c. water
1 c. marshmallow creme	16 lg. marshmallows (or 1/4 lb.)
1 c. miniature marshmallows	10 lg. marshmallows
10 miniature marshmallows	1 lg. marshmallow

General Meat Cooking Chart

Type		Weight	Minutes Per Pound
PORK:			
Rib or loin, fresh		4 - 8 lbs.	30 - 40
Leg, fresh		5 lbs	25 - 30
Picnic shoulder, fresh or smoked		5 - 10 lbs.	40
Boned and rolled shoulder, fresh		3 - 7 lbs.	60
Ham, smoked		12 - 20 lbs.	18
BEEF:			
Standing Ribs	rare	3 - 8 lbs.	25
	medium	3 - 8 lbs.	30
	well	3 - 8 lbs.	35

Rolled or Boned Roasts.....Use above weights and increase cooking time by 15 to 20 minutes per pound.

LAMB:		
Shoulder, well done	4 - 10 lbs.	40
Shoulder, boned and rolled	3 - 6 lbs.	40
Leg, well done	3 - 6 lbs.	50
Crown, well done	3 - 6 lbs.	50
POULTRY:		
Chicken	3 - 5 lbs.	20
Stuffed	5 lbs. & over	20
Turkey (with or without stuffing)	18 - 20 lbs.	14

«»«»«»

D.

COMMON FOOD EQUIVALENTS

FOOD	AMOUNT	APPROXIMATE EQUIVALENT
Cheese, American or Cheddar	4 oz.	1 cup, shredded
Cheese, cottage	1 lb.	2 cups
Cheese, cream	3 oz. pkg.	6 tablespoons
	8 oz. pkg.	1 cup
Chocolate, unsweetened	8 oz. pkg.	8 squares (1 oz. each)
Chocolate chips	6 oz. pkg.	1 cup
Cream, dairy sour	8 oz.	1 cup
Cream, whipping	1/2 pt.	1 cup (2 c. whipped)
Flour, all-purpose	1 lb	3 1/2 cups
Flour, cake	1 lb.	4 cups
Lemon juice	1 med. lemon	2 - 3 tablespoons
Margarine or Butter	1 lb.	2 cups
Onion	1 med.	1/2 cup, chopped
Orange juice	1 med.	1/3 - 1/2 cup
Pasta:		
Egg noodles, uncooked	8 oz.	4 - 5 cups
Macaroni, uncooked	2 c.	4 cups cooked
Spaghetti, uncooked	7 - 8 oz.	4 cups
Sugar, brown	1 lb.	2 1/4 cups
Sugar, granulated	1 lb.	2 cups
Sugar, powdered	1 lb.	4 cups

«»«»«»

Meats

MEATS

CHOP SUEY

1 c. beef, chopped
2 c. pork, chopped
4 c. celery
1 c. onions
4 T. soy sauce
1 1/2 tsp. brown sauce
1 T. cornstarch
3 c. bean sprouts

Fry meat in fat until tender. Add celery and onion to meat and cook until done. Add bean sprouts. Water chestnuts and mushrooms may be added if desired. Cook ten minutes. Mix soy sauce, brown sauce, cornstarch and stir into vegetable mixture. Cook until desired tenderness of vegetables is reached. Serves 8.

Mary Hereford

MEXICAN CHEF'S SALAD

Brown 1 pound ground beef (drain). Add 1 (15 ounce) can kidney or chili beans (I use chili), 1/4 teaspoon salt, simmer for 10 minutes.

Chop 1 small onion, tomatoes, lettuce. Toss with 4 ounces grated Cheddar cheese. Add 1 (39¢) bag Doritos tortilla chips (crushed), plain or taco flavored.

Pour meat mixture into salad and toss. Use any kind of dressing to suit your own taste. Can also add hot sauce if you like. Serves 6. *Faye Moelling*

TACO SALAD

Brown 1 pound ground beef and when browned pour over meat, 1 package taco seasoning (they are in envelopes just like chili seasoning) and 3/4 cup water and let simmer about 20 minutes.

In meantime tear in pieces head of lettuce, cut up 1 tomato, 1/2 cup chopped celery, chop onion to taste, 1/2 green pepper, chop - (chop olives if desired). Toss together real well. Add 1 cup sharp cheese shredded.

Fix in 4 serving plates green salad mixture - spoon meat mixture in each plate and top with large package of Fritos (crushed). Sprinkle all over top. Your family will love this dish!

Rosemary Benn

MEXICAN CASSEROLE

1 lb. ground beef, brown slightly
1 (No. 303) can stewed tomatoes
1 pkg. egg noodles, cooked *and* drained
1 can Mexicorn
1 (No. 2 *or* 303) can chili with beans
1 c. med. sharp Cheddar cheese

Mix all ingredients - turn into casserole. Top with cubes of cheese. Bake 350° about 40 minutes.

Zelma Myers

LASAGNA

SAUCE:
3 cans tomato paste (sm.)
1 T. liquid garlic
2 T. shredded parsley
2 lbs. ground beef, browned
Salt, to taste

Mix together and simmer 10 minutes. Layer with 1 1/2 packages cooked lasagna noodles, 2 pounds cottage cheese, 2 (10 ounce) packages shredded mozzarella cheese. Start with meat sauce and top with meat sauce and cheese. Bake 350° 20 minutes. Serves 8 to 10. *Jacque Herzet*

ENCHILADAS

1 doz. tortillas
1/2 lb. grated cheese (longhorn)
1 can enchilada sauce
1 onion (med.-size)

1 lb. ground beef
1 tsp. salt
1/4 tsp. garlic salt
Add together and brown.

Dip tortillas into hot fat to make them pliable, drain on paper towel. Spread with ground beef and add small amount of grated cheese. Roll each tortilla this way. Place in baking pan. Pour enchilada sauce over enchilada. Sprinkle on remaining cheese and diced onion. Bake 350° for 30 to 40 minutes. Serves 4. *Eleanor Legleiter*

MEATZA

(Tastes like Pizza)

1 lb. ground beef
1/2 c. fine bread crumbs
1/3 c. ketchup
2 *or* 3 slices Cheddar cheese
2 T. Parmesan cheese
1/4 tsp. garlic salt
2/3 c. evaporated milk
1 (2 oz.) can sliced mushrooms, drained
1/4 tsp. oregano

Place beef, garlic salt and crumbs in a 9 inch pie pan. Add milk and mix with a fork. Using fork, spread mixture even over bottom of pan. Then form a low rim around edge to hold filling ingredients. Spread ketchup over meat to the rim. Arrange mushrooms on top. Place cheese strips in a criss cross pattern on top. Sprinkle with oregano then cheese. Bake 400° 20 minutes. Serves 5. *Jean Drumm*

LASAGNA

Cook lasagna noodles according to directions on package.

MEAT SAUCE:

3 lbs. ground beef
1 envelope Italian spaghetti sauce mix
2 cans tomato paste
4 cans water
1 lb. carton sm. curd cottage cheese
1 egg
1 (12 oz.) pkg. mozzarella cheese, shredded *or* sliced

While noodles are cooking, brown beef until it loses its pink color. Drain, then add spaghetti sauce mix, tomato paste, water and simmer about 10 minutes.

Beat 1 carton of cottage cheese and one egg together. Put some meat sauce on bottom of 13 x 9 x 2 inch baking pan. Then layer noodles, meat sauce, cottage cheese and egg and mozzarella cheese until used up.

OPTIONAL:

May sprinkle 1/2 cup Parmesan cheese on top.

Bake at 350° for 30 minutes.

Barbara Young

LASAGNA

1 lb. ground round
1 1/2 c. water
Cheddar cheese (sharp)
Garlic salt *or* powder
Onion
1 pkg. spaghetti sauce (Chef Boy-ar-dee with tomato *and* cheese)
Cottage cheese

Brown ground beef and chopped onion. Mix spaghetti sauce and water; put on ground beef and simmer. Cook lasagna in garlic water and blanch. Drain ground beef.

(Continued Next Page)

LASAGNA
(Continued)

In flat baking dish put a layer of noodles, ground beef mixture, large curd cottage cheese, and sharp Cheddar cheese (diced).

Bake in 350° oven until cheese melts. *Vivian Heln and Rosemary Benn*

SPAGHETTI

Chop up 4 slices of bacon. Fry until crisp.

Sauté in bacon fat:
1 med. onion, minced
1 green pepper, chopped
2 stalks celery, chopped
Add:
1 lb. ground chuck which has been cooked until white (optional)
1 lg. can of tomatoes
4 cans mushrooms *and* juice
Tabasco
3 cans tomato soup
2 bricks chili

Simmer until chili bricks are completely melted. Cook 2 packages or 20 ounces Italian spaghetti in salted water. Grease electric roaster pan. Put in cooked spaghetti. Add sauce, bacon. Mix well. Turn roaster to 250° and simmer several hours (4 to 6 hours). May want to reduce the heat later in the day. Keep fat drained off. Top with 1/2 pound grated or sliced Cheddar cheese the last hour. Serves 20 to 25.

Gwen Kennedy

MINUTE RICE MEATBALLS

Mix together lightly, 1 cup Minute Rice, 1 pound ground beef, 1 egg, slightly beaten, 2 teaspoons grated onion, 2 teaspoons salt, dash pepper and 1/2 cup tomato juice. Shape into 18 balls. Place in skillet; add 1/2 teaspoon sugar and 2 cups tomato juice. Bring to boil; then cover and simmer 15 minutes, basting occasionally. Serves 6. *Doris Ramsour*

SPAGHETTI SAUCE WITH MEAT

1 lb. ground beef
1 c. chopped onion
2 tsp. garlic powder
1 tsp. oregano
1/2 tsp. basil, crushed
2 T. salad oil
2 cans tomato soup
1/2 c. water
2 T. vinegar
1/2 lb. spaghetti

In saucepan, cook beef, onion, garlic powder, oregano, basil in oil until beef is browned.

Add soup, water and vinegar.

Simmer 30 minutes stirring occasionally.

Meanwhile, cook and drain the spaghetti.

Top with sauce and Parmesan cheese. Serves 4. *Ione Dunn*

ITALIAN SPAGHETTI SAUCE

1 pt. tomatoes
3/4 lb. ground beef
2 cans tomato paste
2 big onions, minced
2 cloves garlic, minced
1 sm. can mushrooms
Salt *and* pepper, to taste
1/4 green pepper

Brown onions and green pepper in 2 tablespoons fat - then add ground beef and brown, add garlic. Pour in tomatoes, tomato paste and other ingredients. Simmer 3 hours. *Bea Ensz*

Russian Sauerkraut

1 lb. ground lean pork
3 med. green peppers, cut in sm. pieces
2 c. drained tomatoes
1 pt. commercial sour cream
1 lb. ground beef
4 chopped onions
3 c. kraut

Brown meat with salt and pepper to taste. Add onions, green pepper, tomatoes and kraut. Simmer slowly 1 hour. Add sour cream just before serving. Serves 8 to 10.

Barbara Headrick

Porcupine Meatballs

1 1/2 lbs. of ground beef
1/2 c. uncooked rice
1/4 tsp. pepper
1/2 c. water
1/4 c. chopped onion
1 tsp. salt
1 can condensed tomato soup

Combine meat, rice, salt, pepper and onion. Shape in small balls. Blend soup and water; heat in pressure pan until mixture begins to simmer. Add meatballs - cook at 15 pounds pressure 10 minutes. Let pressure go down normally. Serves 6 to 8.

Bea Ens

Sweet And Sour Meatballs

1 (3 oz.) can mushrooms
1/2 lb. lean ground pork
2 T. soy sauce
1 lb. ground beef
1 tsp. instant onion
1 beef bouillon cube

Drain mushrooms, reserving liquid. Add enough water to make 1 cup and set aside. Mix meat, mushrooms, onion and soy sauce. Shape into 12 to 16 balls and brown on all sides in 1 tablespoon hot cooking oil. Drain off fat and add the 1 cup reserved liquid and bouillon cube. Simmer 30 minutes.

Combine:
1/4 c. sugar
3 T. cornstarch
1/4 c. vinegar
2 tsp. soy sauce
Add:
1 sm. onion, thinly sliced
1 (13 1/2 oz.) can pineapple tidbits
1/2 green pepper, slivered

Stir into meat mixture. Cover and cook 10 minutes, stirring frequently. Serve over hot cooked rice. Serves 4 to 6.

Lois Klepinger

Prairie Hot Dish

1 lb. ground beef
2 T. shortening
1 c. chopped onions
1/4 tsp. pepper
1/2 c. shredded Cheddar cheese
1 (16 oz.) can creamed corn
1 can tomato soup
1 tsp. salt
1/2 c. water
1 can chow mein noodles

Brown the meat and onions in the shortening, mix in the salt, pepper, corn, soup, water and cheese. Then turn into a shallow 2 quart casserole. Top with chow mein noodles.

Bake 350° for 30 minutes. Serves 4 to 6.

E. Archer

Sweet And Sour Pork

4 *or* 5 pork chops, cut in sm. pieces

Deep fry in batter made with flour, water, salt and egg.

Quick fry in skillet chunks of: onion, bell pepper and salt.

(Continued Next Page)

SWEET AND SOUR PORK
(Continued)

Combine all of the above with following sauce:

1/2 c. vinegar
1 c. sugar
1/4 c. cornstarch
2 c. water
1/4 c. *plus* 2 T. tomato juice

Serve piping hot. *Louise Richert*

STEW

2 lbs. stew meat
3 lg. potatoes
1 c. celery
1 c. tomatoes with juice
1 T. salt
1 T. sugar
6 carrots
1 med. onion
3 T. tapioca
1 c. water *or* 1 c. Burgundy wine
Pepper, to taste

Put in heavy covered saucepan in oven. Bake 250° for 5 hours.

Joanne Stoneking

FRENCH BEEF STEW

3 lbs. beef stew *or* lean short ribs
8 *to* 12 sm. onions
1 (No. 2) can whole green beans, not drained
Salt, pepper, Ac'cent, bay leaf
6 T. tapioca
1 T. vinegar
3 lg. carrots, chunked
1 (No. 2) can tomatoes
1 (No. 2) can peas, not drained
2 T. brown sugar
1 can consommé, undiluted

Brown meat a little. Add seasonings, consommé and tomatoes. Sprinkle sugar and tapioca over this. Spread carrots and onions in and around the meat. Carefully put beans and peas on top of meat. Cover with foil. Do not stir so as to break up beans, onions and peas -- push the vegetables down into the broth after about 2 hours. Bake 250° for 6 to 7 hours. Serves 8 to 10.

Barbara Headrick

HAM CASSEROLE

2 c. cubed, cooked ham
1 T. horseradish
1 c. noodles *or* spaghetti, measured, then cooked
1 T. margarine
1 c. grated cheese (sharp)
2 T. ketchup
1 c. frozen lima beans, cooked
1 c. milk

Mix and put in buttered casserole, sprinkle top with buttered crumbs. Bake at 350° for 30 minutes.

Lois Klepinger

GLAZE FOR HAM

1 pkg. cherry Jell-O
1 c. boiling water *or* pineapple juice
1/2 c. brown sugar

Insert cloves in ready cooked sliced boneless ham. Baste with Jell-O mixture. Bake 325° for 45 minutes.

Lois Klepinger

You're not old until it takes you longer to rest than it does to get tired.

Ginger Ham Balls

1 1/2 lbs. ground cooked ham
1/3 c. fine corn flakes *or* bread crumbs
2 T. finely chopped onion
1 tsp. soy sauce
1/4 c. orange marmalade
1 egg, beaten
1 T. finely chopped ginger
Cooking oil

Mix all ingredients except oil. Shape into 1 inch balls; refrigerate until ready to cook. Fill fondue pot half full with oil. Spear ham balls and cook in oil until well-browned and done, about 1 1/2 minutes. Makes 8 dozen balls. *Barbara Headrick*

Hawaiian Pork Chops

4 chops, floured
1/2 c. ketchup
1 T. soy sauce
1/2 tsp. salt
1/4 c. vinegar
1 (9 oz.) can crushed pineapple
1 T. brown sugar

Baste a few times, may need to add a little water. Bake 350° for 1 1/2 hours. *Zelma Myers*

Baked Pork Chops And Rice

6 pork chops (3/4 inch thick)
1 c. milk
1 tsp. salt *and* 1/4 tsp. sage
1 can cream of celery soup
1 c. quick cooking rice, uncooked

Brown pork chops. Blend soup with milk, rice, salt and sage. Place chops in well-greased baking dish. Spoon soup mixture over and around the chops. Cover and bake for one hour at 350°. *Effie Mullett*

Baked Pork Chops

Combine:
1/4 c. chopped onion
2 T. flour
1 can mushrooms
1 T. sugar
1/4 c. chopped green pepper
1/4 c. butter
2 c. tomato juice

Pour above mixture over browned pork chops and bake 1 hour at 325°.

Barbara Headrick

Smothered Pork Chops

Use fresh or smoked loin pork chops. Salt and place in shallow baking pan. Put 2 teaspoons savory sauce on each chop and bake until browned and tender. Spoon one can of golden mushroom soup over chops. Add small amount of water and heat in oven until soup is heated through.

Barbara Young

Pork Chop Supreme

6 thick pork chops, browned on both sides
On top of each chop put:
1 slice tomato
1 slice green pepper
1 tsp. rice
1 slice onion
Salt *and* pepper, to taste

Place in deep baking dish. Over the pork chops pour 1 can tomato soup diluted with 1/2 can water. Bake 1 1/2 hours covered. *Gwen Kennedy*

Pickled Pigs Feet

Cook pig knuckles until tender with salt and pepper to taste. (Cook until meat is very tender and about ready to fall off the bone.)

(Continued Next Page)

PICKLED PIGS FEET
(Continued)

Pour off most of water and grease that formed in cooking. Reheat in 2 parts vinegar and 1 part water, salt and pepper. Let cool and they will jell. Keep refrigerated. *Gwen Kennedy*

BARBECUED SPARERIBS

4 lbs. spareribs
1 c. sliced onion
1 c. ketchup
1 c. water
2 tsp. salt
2 T. Worcestershire sauce
1/4 c. vinegar
1/4 c. brown sugar
1/2 tsp. dry mustard
1 tsp. paprika

Cut spareribs into serving pieces. Brown on both sides over surface heat. Combine the remaining ingredients and pour over the ribs. Cover. Bake in moderate oven (350°) 1 3/4 hours. Spoon sauce over ribs 2 or 3 times during baking. Bake uncovered 15 minutes. Serves 5 to 6.

Louise Richert

BENN'S BEST MEAT LOAF

1 1/2 lbs. ground beef *or* lean ground beef
3 med. slices soft bread, torn in pieces
Add:
1 c. milk *or* 1 c. dry bread crumbs *and* 1 1/4 c. milk
1 egg
1 1/4 tsp. salt
1 T. Worcestershire sauce
1/4 c. minced onion
1 1/4 tsp. each pepper, dry mustard, sage, celery salt, garlic salt

Mix all ingredients thoroughly, turn into shallow baking dish. Bake 1 1/2 hours at 350° or until done.

Rosemary Benn

QUICK MEAT LOAF

1 lb. ground beef
1 slightly beaten egg
1/4 c. finely cut onion
1/3 c. tomato juice
1/2 c. bread dressing mix
1 tsp. salt *and* 1/8 tsp. pepper

Mix ingredients well and shape into loaf. Bake 325° about 2 hours.

Doris Ramsour

MEAT PIE

1 c. Bisquick
1/3 c. milk

Mix together and knead and roll out as for a pie crust. Put in 9 inch pie tin.

Brown 1 pound ground beef, 2 onions and 1/2 teaspoon salt. Add 2 tablespoons ketchup and 2 tablespoons Bisquick. Pour into crust. Beat well 3 eggs and 1 cup cottage cheese. Pour over top of pie. Sprinkle with paprika.

Bake 30 minutes at 350°.

Barbara Hardy

BEAN HASH

1 lb. ground beef
1 onion, diced
1 c. diced celery
2 cans kidney beans
1 can tomato sauce
Salt *and* pepper, to taste

Brown ground beef, add onion, celery, kidney beans and tomato sauce. Simmer until celery is done.

Hazel Bogart

YEBBONNY

2 lbs. ground beef
1 c. rice, uncooked
1 can tomato paste
1 cabbage
Chop green pepper, to suit
Garlic, minced, to taste
1 onion, chopped

Steam whole head of cabbage until soft. Mix rest of ingredients together, form into small patties. Roll into cabbage leaf, secure with toothpick. Bring to boil 1 can tomatoes, 1 can tomato sauce. Season with pickling spice or cloves. Drop in cabbage rolls. Cook slowly for 2 hours. *Barbara Hardy*

KROMESKES

2 lbs. ground beef
3 eggs
2 slices bread
3 T. flour
1 onion
6 T. milk
1/2 tsp. pepper
2 T. ketchup
2 tsp. salt

Make batter of 1 egg, milk and flour. Mix meat and 2 eggs. Soak bread in water, squeeze out - dry. Add bread, salt, pepper, ketchup and onion to meat mixture. Form into patties, wrap with bacon. Dip into batter and fry 15 minutes at 375°. *Barbara Hardy*

HAMBURGER BEAN CASSEROLE

2 (No. 2) cans pork *and* beans
1/2 c. ketchup
1/2 of a chopped onion
1/4 c. brown sugar
1 lb. ground beef
1/4 c. chopped green pepper (optional)

Brown ground beef; onion and green pepper.

Add rest of ingredients and bake in a casserole for 1 hour at 350°.
Barbara Headrick

JACKPOT CASSEROLE

1 lb. ground beef
1 onion, chopped
1 1/2 c. water
1/2 of 8 oz. pkg. noodles
1 c. tomato soup
1 c. cream-style corn
1/2 c. grated cheese

Brown ground beef and onion. Combine with other ingredients. Sprinkle top with another 1/2 cup grated cheese. Bake 350° for 45 minutes. *Louise Richert*

MEAT DISH

1 (8 *or* 10 oz.) pkg. noodles *or* macaroni
1 lg. onion
1 can water
Chopped green pepper
1 lb. lean ground beef
1 can each cream of mushroom *and* tomato soup

Brown beef, onion and pepper, cook noodles or macaroni until tender, mix soups and water, heat, pour over macaroni and meat mixtures, bake in moderate oven 30 minutes, then cover with slices of cheese, let melt through meat mixture. *John Mazoda*

MEAT DISH

(Very good and simple)

Put in baking dish, 1 pound ground meat (any kind), salt and pepper. Then slice thin a large onion over that, then 1 can celery or mushroom soup and 1 package frozen Tater Tots. Bake 350° for 1 hour.
Mrs. Fred Campbell

HAMBURGER SAUSAGE

1 lb. ground beef
1 tsp. sage
1/4 tsp. nutmeg
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. sugar

Mix thoroughly. Shape into patties. Fry over medium heat.

Geneva Minter

SCOTCH

1 (8 oz.) pkg. elbow macaroni
1/4 lb. Old English sharp cheese, diced
1 c. mushroom soup
1/4 c. chopped onion
1 can corn beef, chopped
1 c. milk
3/4 c. potato chips
Garlic salt

Cook macaroni and cool. Blend milk with soup. Add beef, cheese, garlic and onion. Mix. Put in greased casserole. Top with potato chips and butter. Bake 350° for 45 minutes. Serves 8. *Gwen Kennedy*

CORN BEEF SALAD

1 pkg. lemon Jell-O
1 3/4 c. hot water
1 can corn beef
3/4 c. mayonnaise
3 hard-boiled eggs, chopped
1 c. celery, chopped
1/2 c. green pepper, diced
2 T. pimentos
1 T. onion, grated
1 T. sweet pickle, diced

Dissolve Jell-O in hot water. Add other ingredients and chill until firm. Serves 8. *Louise Richert*

BEEF-CORN DANDY

1 lb. ground beef
1 tsp. salt
1 c. stewed tomatoes *or* sm. can tomato sauce
1 can vacuum-packed whole kernel corn
1 onion
1/4 tsp. pepper
1/4 lb. Cheddar cheese, cubed

Cook ground beef, onion, salt and pepper in skillet. Cook and stir over moderate heat. Spoon off drippings. Add tomatoes and corn. Cover and simmer over low heat 30 minutes. Stir in cheese cubes and let stand a minute or two until cheese melts.

Doris Ramsour

HAMBURGER CASSEROLE

1 can Chinese vegetables
1 lb. ground beef
Salt *and* pepper
1 can cream of mushroom soup
1 can Chinese noodles

Brown and cook ground beef. In casserole, mix ground beef, soup and vegetables. Bake 1/2 hour at 350°. Sprinkle noodles on top of casserole the last 5 minutes. *Barbara Hardy*

SWISS STEAK

Flour and brown round steak, salt and pepper to taste. Place onion slices over meat. Grate 2 large carrots and place on meat. Cover with canned tomatoes (1 can). Bake 1 1/2 to 2 hours at 325°. *Barbara Headrick*

HAMBURGER STROGANOFF

1/2 c. minced onion
1/4 c. margarine
2 T. flour
1/4 tsp. pepper
1 c. sour cream
1 clove garlic, minced
1 lb. ground beef
1 tsp. salt
1 can cream of chicken soup
2 T. minced parsley

Sauté onion and garlic in margarine. Add meat and brown. Add flour, salt and pepper. Cook 5 minutes. Add soup, simmer uncovered 10 minutes. Stir in sour cream and parsley. Heat. Serve over noodles.

Hazel Bogart

STROGANOFF

1/3 c. Mazola oil
1 1/2 lbs. ground beef
2 c. chopped onion
3 1/2 c. uncooked noodles
3 c. tomato juice
2 tsp. salt
Pepper
1/2 c. water
1 c. sour cream
2 T. Worcestershire sauce

Heat Mazola in deep skillet. Add ground beef and onions and brown, stirring occasionally until lightly browned. Place uncooked noodles on top of meat mixture. Mix together remaining ingredients and pour over noodles. Be sure to moisten noodles well. Do not stir. Bring to a boil. Turn heat low, cover and simmer gently for 30 minutes or until noodles are tender. Serves 6.

Betty Cikanek

QUICK BEEF STROGANOFF

2 lbs. beef tenderloin *or* round steak
1/2 c. onion
1 c. dairy sour cream
2 1/2 T. flour
1/4 c. butter *or* margarine
6 oz. sliced mushrooms
Garlic salt *and* pepper
1 can condensed beef broth

Tenderize beef in 1/4 x 1/2 inch slices. Chop onion and combine with mushrooms. Refrigerate. A few minutes before serving brown meat quickly in butter. Push aside, add onions, mushrooms. Cook until tender but not brown. Add broth, heat to boiling. Add sour cream blended with flour. Cook, stirring until thick. season with garlic salt and pepper. Serve with rice or noodles.

Barbara Headrick

BEEF STROGANOFF

3 lbs. round steak, cut in 1 inch sq.
1 lb. onions (scant)
2 lbs. fresh mushrooms
1/2 lb. margarine

Season and flour beef and brown in plenty of butter. As it is browned, remove to Dutch oven. Pour the sauce over the meat and simmer 2 to 3 hours. Do not boil. In the skillet, cook onions and mushrooms in remaining butter and add to meat.

SAUCE:

1 c. sour cream
1 T. Worcestershire sauce
1 c. tomato soup
Garlic juice, Tabasco juice, to taste

Mary Hereford

Tact is the art of winning an argument without making an enemy.

BEEF BRISKET

3 lbs. beef brisket
2 T. vinegar
2 tsp. salt
1 bay leaf (optional)
2 stalks celery, chopped
Liquid smoke
2 T. sugar
4 whole cloves
1 clove garlic

Place beef in heavy kettle with enough water to cover, add rest of ingredients, cover and simmer 3 hours or until tender, when water has cooked down, add generous amount of liquid smoke. Remove and slice.

Rosemary Benn

BEEF BRISKET

5 *to* 6 lb. brisket
1 tsp. each of celery salt, onion salt, garlic salt, salt *and* pepper
2 T. Worcestershire sauce
1 (3 oz.) bottle liquid smoke
1 (6 oz.) bottle bar-b-que sauce

Marinate the brisket in liquid smoke and salts overnight. Next day cover with salt and pepper and Worcestershire sauce. Bake covered 1 hour per pound at 275° (very slow). Last hour of baking, uncover and pour bar-b-que sauce over brisket. Finish baking uncovered. It is best to fix this a day or so ahead of time as it is hard to slice when it is hot. Slice it cold, wrap in foil and reheat as much as needed for a meal. *Wilma McElhiney*

CHICKEN FRIED STEAK

Butter pan (8 x 8 inch). Sprinkle bread crumbs (1 1/2 slices). Beat one egg and drizzle half of it over the crumbs. Press 1 pound ground beef into pan. Salt and pepper to taste. Cut before baking, drizzle rest of egg on meat. Sprinkle remaining crumbs, pat down. Bake 375° for 20 minutes. Serves 4. *Joanne Stoneking*

ROAST BEEF

1 envelope dry Lipton onion soup
1 roast
1 can mushroom soup

Place onion soup in bottom of pan, place roast and cover with mushroom soup, add 1 can water. Cover and bake.

Hazel Bogart

CHICKEN DINNER

1 sm. pkg. Minute Rice
1 can cream of chicken soup
1 chicken
1 can cream of mushroom soup
1 c. milk
1 pkg. Lipton onion soup

Sprinkle rice over bottom of a greased 9 x 13 inch baking pan. Mix and add soups and milk, then pour over rice, mixing well. Cut chicken in pieces and place on top of rice mixture. Sprinkle onion soup on top of chicken. Seal pan with foil. Bake 325° for 2 hours and 15 minutes.

Barbara Hardy

CHICKEN SALAD

1 chicken, boned *and* cut up (can use canned)
1 med. onion, chopped
Chopped celery, to taste
4 hard-cooked eggs, cut up

Miracle Whip, should be moist, add 1/2 cup almonds, cut up. Add 1 can Chinese noodles just before serving.

Zelma Myers

Chicken Delight

2 (10 oz.) pkgs. broccoli
3 *to* 4 chicken breasts, boil until tender
Mix together cubed chicken with:
2 cans cream of chicken soup
1 c. mayonnaise
1 tsp. lemon juice
1/2 tsp. curry powder
1/2 c. Cheddar cheese
1/2 c. bread crumbs
1 T. butter

Seal mixture over broccoli which is to be placed in the bottom of a casserole. Bake 30 minutes at 350°.

Betty Cikanek

Chicken Casserole

1 (8 oz.) pkg. spaghetti (do not cook)
4 hard-boiled eggs, diced
2 cans of cream of mushroom soup (I like to substitute 1 can of celery soup)
1 sm. onion, chopped fine
1 hen, cooked, boned *and* diced *or* 2 c. of white meat may be used
1 pt. milk *or* broth *or* a mixture of both
1/2 lb. of Velveeta cheese, diced

Add water chestnuts for a crunchy taste and pimento for color.

Dorothy Middleton

Chicken And Rice

1 (14 oz.) pkg. Minute Rice
1 can cream of celery soup
1 pkg. Lipton onion soup (dry)
1 can cream of chicken soup
1 can of cream of mushroom soup
1 chicken

Mix the three soups and the rice (no water or salt). Place in flat casserole. Place pieces of raw chicken (salted) on top. Put the dry onion soup on top, cover. Bake in 350° oven until chicken is done. Uncover last few minutes. Serves 12. *Dorothy Middleton*

Hot Chicken Salad

2 c. diced, cooked chicken (turkey *or* tuna)
1/4 c. slivered toasted almonds
1/4 tsp. poultry seasoning
1 c. grated sharp cheese
1/4 c. chopped pimento
1 tsp. lemon juice
2 c. diced celery
1 c. mayonnaise (Miracle Whip)

Mix lemon juice and mayonnaise and toss with remaining ingredients. Place in a 9 x 12 inch baking dish. Top with Chinese noodles or potato chips. Bake 25 minutes in 325° oven. Serves 6 to 8. *Mrs. Geo. Duerksen*

Chicken Casserole

3 c. cooked chicken, diced
1 can cream of chicken soup
1 (3 oz.) can chow mein noodles
1 c. corn flakes, crushed *or* potato chips
1 can cream of mushroom soup
1 (13 oz.) can condensed milk
1 (6 oz.) can mushrooms, drained
1/2 c. slivered almonds

Combine first six ingredients. Pour into casserole. Sprinkle with almonds and crushed corn flakes (browned lightly in butter). Bake one hour at 350°. Serves 6 to 8. *Nell Nida*

Chicken Casserole

2 eggs
2 cans chicken noodle soup
1/4 lb. butter *or* margarine
1 can mushroom soup
6 slices fresh bread, cubed 1 inch
Pinch of sage

(Continued Next Page)

CHICKEN CASSEROLE
(Continued)

Meat from six thighs or equivalent. Cook chicken thighs, cut in small cubes with scissors - save broth. Beat eggs - combine with mushroom soup chicken noodle soup and chicken, also sage. Spread in flat baking dish which has been well-greased. Melt butter and coat bread cubes. Spread on top of mixture. Bake 1 hour at 350°. Make a sauce with the broth to serve over the casserole. Serves 12.*Effie Mullett*

CHICKEN AND DRESSING

Boil 1 hen until done. Take meat off bones. Reserve broth.

DRESSING:

1 loaf bread
2 eggs
Broth from chicken
1 pkg. Pepperidge Farm dressing
1 sm. onion

Mix all together. Layer with boned chicken in large baking dish. Bake at 350° for 1 hour. Serves 8.

Jacque Herzet

CHICKEN DIVAN

2 pkgs. chicken breasts, stewed *and* cut
3 pkgs. frozen broccoli, cooked

Line buttered pan with broccoli and chicken.

Cover above mixture with:
Combine:

2 cans cream of chicken soup
1/4 c. sour cream
1/4 tsp. curry powder
3/4 c. mayonnaise
1 T. lemon juice

Top with 1/2 cup grated cheese, 1/2 cup fresh bread crumbs, dot with butter. Bake 350° for 30 minutes.

Barbara Headrick

CHICKEN RIGANTA
(Chicken With Oregano)

Clean and prepare a chicken for roasting in the usual manner, rub with a little butter and add approximately 1 cup water to the roasting pan, then season with salt and pepper.

SAUCE:

2 T. melted butter
2 T. olive oil
1/4 tsp. oregano
Juice of 1 lemon

Mix the above together, beating with a fork. Baste chicken several times during roasting. *Zelma Bowers*

CHICKEN CASSEROLE

2 c. cooked chicken *or* turkey
1/4 c. slivered almonds
1 sm. onion, diced
1 tsp. lemon juice
1/2 c. mayonnaise
1 c. cooked Minute Rice
1 can mushroom soup
1/2 tsp. salt
3/4 c. diced celery
2 hard-cooked eggs

Mix all ingredients together and put in casserole in refrigerator overnight. About 1 hour before, take out and sprinkle potato chips over top. Bake at 375° for 30 minutes.

Eleanor Legleiter

Chicken Rice Dish

1 1/2 c. raw rice (not Minute Rice)
1 pkg. dry onion soup mix
2 cans water (soup cans)
2 chickens
1 can each cream of chicken soup, cream of celery, cream of mushroom

Grease bottom of pan and add rice. Mix the four soups with water and pour evenly over rice. Place chicken on top. Bake 2 1/2 hours at 250°. Cover first 2 hours and remove cover last 1/2 hour to brown. Serves 10. *Pat Lietz*

Escalloped Chicken

1 canned chicken
12 x 7 1/2 inch pan.
CUSTARD:
6 T. margarine
1 qt. chicken broth (add enough water to broth in canned chicken to make 1 qt.)
1/2 c. flour

Cook above 10 minutes and let cool. Add 4 well-beaten eggs.
DRESSING:
1/4 c. (scant) chopped onion
1/4 c. butter

Sauté above 2 ingredients together.
1 qt. bread crumbs
1/8 tsp. pepper
1/2 c. water *or* broth
1 tsp. salt
3/4 tsp. sage

Mix with sautéed mixture and place in bottom of well-greased pan with chopped chicken. Pour on custard, sprinkle with bread crumbs. Bake 350° for 1 hour. *Barbara Headrick*

Chicken Casserole

1 c. cooked chicken *or* more
1 c. mushroom soup
1/4 tsp. pepper
1/2 c. milk
2 T. chopped pimento
1/2 tsp. salt

Mix well and pour into greased casserole.
TOPPING:
1/4 c. melted margarine
2 c. Pepperidge seasoned dressing
1/4 c. water

Pour melted margarine over dressing. Mix well. Gradually add water, mixing well, pour over first mixture. Bake 350° for 30 to 35 minutes or until soup is bubbly and dressing browned. Serves 4 to 6.

Ione Clark and Esther Spicer

Scalloped Chicken

1 lg. hen, cooked tender, chopped *or* cubed
1 1/2 c. diced celery
1 1/2 c. cubed Kraft Cheddar cheese
4 c. cracker crumbs
1 T. salt
Pimento (for color)
1 lg. onion
2 eggs
1/2 tsp. pepper
1 can cream of mushroom soup
4 c. chicken broth

Add all ingredients to chopped chicken except 1/2 cup cracker crumbs. Grease large baking pan and pour in chicken. Use other 1/2 cup cracker crumbs for topping. Bake 350° for 45 minutes. Serves 15.

Barbara Headrick and Gwen Kennedy

CHICKEN TETRAZZINE

Cook a 4 1/2 pound or 5 pound stewing chicken until very tender. Remove meat from bones. Cut into large pieces. Pour about 1 cup of chicken broth over meat -- cool. You may use a canned chicken, whole. There will be 3 to 4 cups chicken.

Cook 1 (8 ounce) package Italian style spaghetti in salted water.

1 (6 oz.) can mushrooms

SAUCE:

2 T. butter *or* chicken fat
1 tsp. salt
1 c. milk
1 c. grated sharp cheese
3 T. flour
1/8 tsp. pepper
1/2 c. chicken broth

Melt butter on low heat. Blend in flour, salt and pepper. Add 1/2 cup milk, stir until smooth. Add remaining milk and chicken broth. Cook on low heat, stirring occasionally until thick and smooth. Add grated cheese. Turn heat off, blend until cheese is melted. Place layer of cooked spaghetti in buttered 7 x 11 x 1 1/2 inch baking dish. Then a layer of chicken pieces and mushrooms, next a layer of sauce. Repeat layers, top off with cheese sauce. Thirty minutes before serving, place in 400° oven for 30 minutes.

Mary Hereford

CRAB SOUFFLÉ SANDWICH

Trim the crust from 16 slices of sandwich bread. Make sandwiches using 8 slices of Old English cheese. Lay sandwiches flat in an oblong baking dish.

MAKE A CUSTARD:

4 eggs, slightly beaten
2 c. milk
Salt

Pour over sandwiches, Let stand overnight. For serving, remove from refrigerator and bake 45 minutes at 350°.

MAKE WHITE SAUCE:

4 1/2 T. flour
4 T. butter
2 c. milk

Add 2 packages frozen crab (or canned). Season with salt and pepper, cayenne pepper, paprika, juice of 1/2 lemon, 1 tablespoon Worcestershire sauce. Cut sandwiches into servings. Top with crab mixture.

Gwen Kennedy

CHICKEN TETRAZZINE

1 1/2 c. cooked spaghetti
1 1/2 *to* 2 c. cooked chicken
1/4 c. diced pimento
1/2 c. diced green pepper
1 3/4 c. grated Cheddar cheese
1 sm. onion, diced
1 can mushroom soup
1/2 c. chicken broth *or* water
1/2 tsp. salt
Little pepper

Combine all ingredients and bake 45 to 60 minutes at 350°.

May be frozen and baked later.

Hazel Bogart

What the future has in store for you depends largely on what you place in store for the future.

Apple Barbecued Turkey - Or Chicken

1/2 c. sliced onion
1/2 tsp. salt
2 T. lemon juice
2/3 c. ketchup
4 *to* 6 lb. turkey *or* chicken
1/2 c. butter *or* margarine
2 T. Worcestershire
2 T. sugar
1 c. canned applesauce

Sauté onion in 1/4 cup butter or margarine until light brown; add salt, Worcestershire, lemon juice, sugar, ketchup and applesauce. Heat, stirring occasionally. Have turkey split; place in baking pan, pour sauce over turkey. Bake in moderate oven 325° for 3 to 3 3/4 hours or until turkey is tender. Baste several times. (I have also used this same recipe on large frying chickens - which have been cut up and it will take less baking time.)

Virginia Tracy

Crab Casserole

MAKE WHITE SAUCE:
2/3 c. flour
1/2 c. butter
2 2/3 c. milk
Salt
Add:
3 cans crabmeat
1/2 c. chopped green pepper
1 c. chopped celery
3 T. chopped onion
Pimento
1/3 c. slivered almonds
8 boiled eggs
1/2 tsp. salt, *to taste*

Place in large, greased baking dish so it is not too thick.

Top with:
1 c. grated cheese
1/2 c. bread crumbs
Dot with butter

Bake 350° for 30 to 45 minutes. Let set 20 minutes before serving. Serves 12. *Gwen Kennedy*

Flounder Filets With Hush Puppies

1 1/2 flounder filet
1 c. pancake mix
1 c. Sprite
Salt *and* pepper, to taste

Dip flounder first in dry pancake mix, then into Sprite and pancake mix (mixed together). Let excess mix drip off and fry in skillet with 2 inches of hot shortening. Serve with Hush Puppies. *Eleanor Legleiter*

Hush Puppies

1 c. yellow cornmeal
2 tsp. baking powder
1 tsp. dried minced onion
1 1/2 c. milk
1 c. flour
2 tsp. salt
1 egg

Mix all ingredients and fry in shortening left after frying flounder. Drop in hot fat by tablespoonful.

Eleanor Legleiter

Cheese Sausage Burgers

2 lbs. sausage, brown *and* drain well
4 T. pickle relish
2 (4 oz.) cans mushrooms, drained
2/3 c. chili sauce
1 tsp. salt
1/4 tsp. pepper

Mix all this and heat over low heat. Just before serving, add 3 cups shredded Cheddar cheese. Serve on toasted buns. Serves 12. *Ione Dunn*

Poor Man's Barbecue

1 whole bologna (weighing 2 *to* 3 lbs.)
1/2 c. Cheddar cheese
3 T. pickle relish
Several slices of salt pork *or* bacon

Slice bologna in half lengthwise. With a curved grapefruit knife or the edge of a spoon hollow out the center of each half of bologna to make a shell about 1 1/2 inches thick. Grind the bologna taken from the hollowed out portion. Mix ground meat, relish and grated cheese. Pack all the mixture into half of the bologna mounding it up as necessary. Top with second half of the bologna to hold halves together. Wrap several slices of bacon around outside of bologna. Tie with twine at 1 1/2 inch intervals. Put bologna on spit making sure one tine of each fork goes into each half. Spit barbecue the roll over medium heat until bacon is crisp and meat is heated through, 20 to 30 minutes. Slice and serve in buttered buns topped with your favorite barbecue sauce. *Wilma McElhiney*

Stuffed Wieners

8 wieners
8 pickles (sweet *or* dill)
8 hot dog buns
8 slices of bacon
8 slices cheese
Toothpicks *and* mustard

Slit each wiener and spread inside with mustard. Then stuff each wiener with pickles, cheese. Wrap wieners with bacon loosely, fasten each end with toothpicks. Broil over fire until bacon is done and serve in hot dog buns with relish. *Peggy Roark*

Cheese Open Faced Sandwiches

1 slice bread per sandwich
1/2 slice bacon, chopped, uncooked
1 slice cheese per sandwich
Ketchup

Butter bread on one side and top with 1 slice cheese, dot with ketchup and top with bacon. Place under broiler until cheese bubbles - serve hot.

Barbara Headrick

Tuna Salad Submarines

1 sm. can tuna
1/2 c. chopped celery
1/2 c. salad dressing
2 hard-cooked eggs, chopped
1/4 c. chopped sweet pickle
1/2 tsp. prepared mustard

Mix well. Spread 6 or 8 hot dog buns with margarine or soft butter. Stuff with filling. Serve cold or you may wrap in foil and heat 15 minutes in 350° oven and serve.

Doris Ramsour

Peanut Butter/Bacon/ Tomato/Cheese Sandwich

1 slice bread
Lg. slice tomato
Peanut butter
2 strips bacon, fried
Sq. of cheese

Spread bread with peanut butter, place bacon on bread followed by tomato and cheese slice. Place in broiler until cheese melts. Serve open face. (Makes a meal in a minute.)

Peggy Roark

Beef Jerky

2 lbs. lean beef
1 1/2 tsp. onion salt
1/2 c. Worcestershire sauce
1 1/2 tsp. seasoning salt
1/4 c. soy sauce
1 1/2 tsp. meat tenderizer
1/2 tsp. garlic powder
1/2 bottle liquid smoke
1/2 tsp. pepper

Flank steak or brisket is suggested for the beef. Slice the beef thin against the grain. Mix all the ingredients together. Marinate the beef in the mixture for 24 hours in the refrigerator. Drain and dry. Lay over shelves in oven. Bake at 150° for 7 hours. Bake with the oven door open.

Evelyn Wilmeth

E-Z Crockpot Beef Stroganoff

1 1/2 lbs. stew meat, cubed
1/8 tsp. pepper
1/4 tsp. garlic powder
1 can cream of mushroom soup, undiluted
Cooked noodles (for serving)
1/4 tsp. salt
1/4 tsp. onion powder
1/3 pkg. dry onion soup mix
2 T. water

Put beef cubes in Crockpot set on low. Mix salt, pepper, onion powder, garlic powder and sprinkle over the beef cubes. Stir to distribute spices. Add onion soup mix (dry) and mushroom soup. Stir to coat the meat. Add water and stir again. Cover and cook 6 to 8 hours. You may cook on high for the first hour and then turn to low depending on when you want to serve.

Francis Osborn

Adrian Steak And Rice

1/2 of boneless round, cut into strips
1 tsp. salt
1 T. vegetable oil
1 (16 oz.) can tomatoes
2 med. onions, sliced
1/2 tsp. basil
3 c. hot cooked rice
1 clove garlic, crushed
1/4 tsp. pepper
1/3 c. dry red wine
1/2 c. beef broth
1 bay leaf
1/2 tsp. thyme

Season steak with garlic, salt, pepper. Brown meat in oil. Add remaining ingredients except rice. Bring to a boil. Cover. Reduce heat and simmer 25 minutes. Remove bay leaf. Serve hot over bed of fluffy rice.

Ann Unruh

French Steak

4 c. hot cooked rice
3 T. vegetable oil
2 c. carrots, sliced
1 3/4 c. beef broth
2 1/2 tsp. seasoned salt
2 c. celery, sliced diagonally
1/4 c. water
1 lb. lean round steak, thinly sliced in 1 inch strips
2 c. onions, sliced
1/3 c. Burgundy *or* red wine vinegar
1 (4 oz.) can sliced mushrooms (include liquid)
1 T. Worcestershire sauce
2 T. cornstarch

While cooking rice, sauté steak in oil until brown. Add onions and cook 2 minutes longer. Stir in carrots, wine, mushrooms, broth and seasonings. Bring to a boil.

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FRENCH STEAK
(Continued)

Reduce heat, cover and simmer 10 minutes. Add celery and cook 10 minutes longer. Dissolve cornstarch in water. Stir into meat mixture. Cook, stirring constantly until thickened.

Vivan Baer

ENCHILADA ACAPULCO

1 lb. ground beef
1/2 c. green pepper, chopped
1/2 lb. Velveeta Mexican cheese, cubed
1/2 c. tomatoes, chopped (optional)
1 (8 oz.) can tomato sauce
1 can refried beans
8 (6 inch) corn tortillas

Brown ground beef and drain. Add tomato sauce and green peppers. Cook over medium heat for 5 minutes, stirring occasionally. Add beans and half of the cheese (1/4 pound). Continue cooking until cheese melts. Warm tortillas in oven (or microwave 15 seconds). Fill each tortilla with 1/4 cup meat mixture, roll up and place seam side down in a 12 x 8 inch baking dish. Top with remaining meat sauce. Cover and bake at 350° for 20 minutes. Top with remaining cheese and continue baking 5 to 8 minutes or until cheese melts. Top with tomatoes, if desired.

Frances Osborn

AUNT MARSHA'S BRISKET

Brisket
Garlic powder
Pepper
Onion powder
Salt
1/4 c. liquid smoke

Rub brisket with onion and garlic powder and salt and pepper. Put on a piece of heavy duty foil. Add liquid smoke. Wrap twice in heavy duty foil. Cook on low in Crockpot 8 to 12 hours or overnight.

Yvonne Paysinger

CROCKPOT CHICKEN AND NOODLES

2 (5 oz.) cans of chicken
2 cans cream of chicken soup
2 cans chicken broth
Lg. pkg. dry *or* frozen noodles

Put in Crockpot. Cook on low for 4 hours. Stir occasionally. Can be heated on stove before putting into Crockpot.

Dorothy Wilson

SMOKED TURKEY

Whole turkey
1 c. Tender Quick
1 gal. water
1/4 c. pickling/canning salt
1 bottle liquid smoke

Mix above ingredients with water. Marinate turkey in refrigerator for 24 hours or more. Turn over after 12 hours. Pour off liquid and bake at 350° for 1 hour and then at 250° until done.

Dorothy Wilson

CHICKEN PIE

2 pie crusts
1/2 c. carrots, diced
1 med. potato, diced
2 c. chicken, chunked, cooked
1/2 c. green peas
1 can cream of chicken soup, undiluted

Mix all ingredients together and place in pie crust. Place remaining crust over mixture, cutting 4 slits in top. Bake 1 hour at 350°.

Frances Osborn

Creole Chicken

3/4 c. rice, uncooked (not instant)
1 can cream of mushroom soup
1/2 c. milk
Pepper, to taste
1 cut up chicken
1 can cream of celery soup
1 envelope Lipton French onion soup mix

Sprinkle rice in large shallow baking dish. Lay chicken on top of rice. Mix together cans of soup and milk. Pour over chicken. Sprinkle onion soup mix over all. Cover with foil and bake in 375° oven for 1 1/2 hours. Uncover and bake for 30 minutes longer. *Shirley Watt*

Chicken Breasts With Rice

1 pkg. Uncle Ben's long grain *and* wild rice
1 can cream of chicken mushroom soup
1 can cream of celery soup
Chicken breasts

Prepare rice per package directions. Place in bottom of 9 x 12 inch baking pan. Mix together the soup and spread over the rice. May use different kinds of soup if you desire. Place chicken breasts on top of soup. Chicken breasts may be pre-cooked for 2 minutes in the microwave. This recipe is perfect for boneless and skinless frozen chicken breasts. Bake in 350° oven for at least one hour depending on whether the chicken breasts were pre-cooked any or not.

Cleta Smith

Salsa Chicken

4 skinless, boneless chicken breasts
12 T. salsa (mild *or* med.)

Heat oven to 375°. Rinse and pat dry chicken breasts. Place in the center of a piece of foil about 8 inches square. Fold the pointed end of chicken under the thick part so it will cook evenly. Top each breast with 3 tablespoons of salsa. Wrap and fold the edges of the foil to seal the salsa inside. Bake for 35 minutes. If chicken is frozen, bake for 45 to 50 minutes. *Yvonne Paysinger*

Wild Rice And Chicken

1 box Uncle Ben's long grain *and* wild rice
1 c. pimento, diced
1/4 c. slivered almonds
1/3 c. onion, chopped
1/2 tsp. salt
1 c. half & half
1/4 c. diced chicken
1/3 c. parsley, chopped finely
1/4 c. margarine
1/3 c. flour
1/4 tsp. pepper
1 c. chicken broth

Prepare rice according to package directions. Melt margarine and sauté onions. Stir in flour, salt and pepper. Add half & half and chicken broth. Cook until thickened. Mix together and place in 6 x 10 inch pan. Sprinkle almonds on top. Bake 45 to 50 minutes at 400°. *Lou Dorsey*

Chicken Breasts, Italian Style

4 boneless, skinless chicken breasts
1/2 c. Italian salad dressing

Place chicken breasts in a shallow pan and pour dressing over them. Marinate 15 minutes. Place chicken on rack of broiler. Broil 5 to 7 minutes on each side until juices run clear. Makes 4 servings. 288 calories, 7 grams fat. *Yvonne Paysinger*

Sweet And Sour Chicken

1 chicken, cut up
1/2 c. vinegar
1 T. pimento, chopped
1 tsp. paprika
1/2 tsp. salt
1 c. sugar
1 T. green pepper, chopped
4 tsp. cornstarch
1/2 c. water

In saucepan, mix sugar, vinegar, green pepper and pimento with 1/2 cup water and salt. Simmer for 5 minutes. Then combine cornstarch with 1 tablespoon water. Add to hot mixture and cook and stir until thickened. Cool slightly and add paprika. Pour over chicken and bake at 350° for about 45 minutes. *Pat Lietz*

Chicken Soufflé

9 slices white bread, crusts removed
8 oz. mushrooms, sliced
1 (8 oz.) can water chestnuts, drained, sliced
1 (8 oz.) pkg. sharp Cheddar cheese, sliced
2 c. milk
1 (2 oz.) jar pimento
4 c. cooked chicken, diced
1/3 c. margarine
1/2 c. mayonnaise
4 eggs, well-beaten
1 tsp. salt
1 can cream of mushroom soup

Line 9 x 13 x 2 1/4 inch pan with bread slices. Top with chicken. Sauté mushrooms in butter for 5 minutes. Spoon mushroom and water chestnuts over chicken. Dot with mayonnaise and top with cheese slices. Beat eggs, milk and salt together. Pour mixture over chicken. Mix mushroom soup and pimento and spoon over all. Cover with aluminum foil and refrigerate overnight. Bake in a 350° oven for hour and 45 minutes on center rack.

Martha Jarvis-Cox

Chicken Rice One-Pot

1 c. uncooked long grain rice
1 (10 oz.) box frozen mixed vegetables
2 tsp. garlic salt, divided
1 tsp. paprika
2 c. (8 oz.) Italian, Tex-Mex, pizza *or* other shredded cheese blend
1 med. onion, chopped
1 (14 1/2 oz.) can chicken broth
4 bone-in chicken breast halves
1 tsp. dried thyme

Preheat the oven to 375°. Combine the rice, onion, mixed vegetables, chicken broth and 1 teaspoon garlic salt in a 9 x 13 inch glass baking dish that has been coated with non-stick vegetable spray; mix well. Place the chicken breast halves over the rice mixture, then sprinkle with the paprika, thyme and remaining 1 teaspoon garlic salt. Cover tightly with aluminum foil and bake for 45 minutes. Remove the foil and bake for 15 minutes, or until the liquid is absorbed and the chicken is cooked through. Top with the shredded cheese blend and bake for 5 minutes, or until the cheese is melted. *Betty Kelly (MR Food)*

Easy Chicken Bake

1 (10 3/4 oz.) can condensed golden corn soup
1/4 c. onion, finely chopped
2 c. herb-seasoned stuffing mix
1 T. packed brown sugar
1/4 c. celery, finely chopped
1/2 tsp. paprika
4 skinless, boneless chicken breast halves
1 tsp. spicy brown mustard

Preheat the oven to 400°. In a medium-sized bowl, combine the soup, celery, onion, paprika, and stuffing mix. Spoon the mixture evenly into a greased 9 x 13 inch baking dish. Arrange the chicken over the mixture, pressing it lightly into the mixture. In a cup, combine the brown sugar and mustard. Spread evenly over the chicken, then bake for 30 minutes or until chicken is done and no pink remains.

NOTE: If you want to use less expensive chicken breast halves with the bone in, then bake for about 50 minutes. And if you like corn bread stuffing, that will work well here too.

Betty Kelly (MR Food)

Spicy Spud Chicken

1/3 c. butter, melted
3 T. dry taco seasoning mix
1/3 c. grated Parmesan cheese
2/3 c. instant mashed potato flakes
1/8 tsp. cayenne pepper
1 (3 lb.) chicken, cut into 8ths

Preheat the oven to 375°. Place the melted butter in a shallow dish. In a large bowl, combine the remaining ingredients except the chicken. Dip the chicken pieces into the melted butter, then the potato mixture, coating well. Place in a 9 x 13 inch baking dish that has been coated with non-stick vegetable spray. Bake for 45 to 60 minutes, or until the breading is browned and the chicken juices run clear.

Betty Kelly (MR Food)

Chicken Yum Yum

1 (2 1/2 *to* 3 lb.) chicken
1 (8 oz.) carton sour cream
3 c. Stove Top stuffing mix
1 stick margarine
1 can cream of celery soup
1 can cream of chicken soup
1 1/2 c. chicken broth

Cook chicken (boil, Crockpot, bag, pouch). Bone and layer meat in casserole dish (9 x 13 inch pan). Mix celery soup, chicken soup and sour cream together and spread over chicken. Mix Stove Top stuffing, chicken broth and margarine together. Spread over sauce layer. Bake at 350° for 55 minutes.

Dixie Brown

Taco Casserole

1 lb. ground beef
1/4 c. water
1 can tomato soup
1 can chili beans
1 bag Doritos
1 onion, diced
1/2 pkg. taco seasoning mix
Garlic powder, to taste
1/2 c. grated cheese

Brown beef and onion in skillet. Salt and pepper lightly. Add rest of ingredients except cheese and Doritos. Simmer 5 minutes and put in baking dish sprayed with Pam. Cover with crumbled Doritos and cheese. Bake at 350° for 20 minutes. *Shirley Watt*

A penny saved is no longer worth writing an adage about.

BAKED SPAGHETTI

1 c. onion, chopped
1 T. margarine
1 (4 oz.) can mushroom stems *and* pieces, drained
1 lb. ground beef, browned *and* drained
2 c. Cheddar cheese, grated
1/4 c. Parmesan cheese
1 can cream of mushroom soup
1 c. green pepper, chopped
1 (28 oz.) can tomatoes, cut up (with liquid)
1 (2 1/4 oz.) can sliced ripe olives, drained
1 (12 oz.) pkg. spaghetti, cooked *and* drained
1/4 c. water
2 tsp. dried oregano

In a large skillet, sauté ground meat, green pepper and onion. Add tomatoes, mushrooms, olives and oregano. Simmer uncovered for 10 minutes. Place half of the spaghetti in a greased 9 x 13 x 2 inch dish. Top with half of the meat and vegetable mixture. Sprinkle with 1 cup Cheddar cheese. Repeat layers. Mix the soup and water until smooth. Pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350° for 30 to 35 minutes or until heated through. Serves 12. *Yvonne Paysinger*

HAM FRIED RICE

4 T. oil
2 eggs
2 green onions
3 c. rice (cold), cooked
2 T. soy sauce
1/2 tsp. sugar
1/4 c. boiled ham, diced

Cook the rice the day before. Rice must be cold before it is fried. For variations, pork, chicken or shrimp may be used.

Heat 1 tablespoon oil in wok or skillet. Beat the eggs slightly and scramble in the hot oil. Remove eggs from pan. Heat 3 tablespoons oil in same pan. Add green onions. Stir a few times. Add rice and mix thoroughly. Stir in soy sauce and sugar. Add ham and scramble eggs. Mix well and serve. *Yvonne Paysinger*

MEXICAN LASAGNA

2 lbs. ground beef, drained
1 clove garlic, minced
1 c. ripe olives, chopped
1 can cream of mushroom soup
1 (10 oz.) can enchilada sauce
2 c. Monterey cheese, grated
1 c. onions, chopped
1 c. milk
1 (4 oz.) can chopped green chilies
1 can cream of chicken soup
12 flour tortillas
2 c. Colby *or* Cheddar cheese, grated

Brown meat, onion and garlic. Combine milk, olives, green chilies, soups and enchilada sauce and bring to a boil. Stir in meat. In a 9 x 12 inch pan, layer sauce, tortillas and cheese three times. Bake at 350° for 30 minutes. *Frances Osborn*

MEAT ROLL-UPS

2 pkgs. smoked beef, turkey *or* ham, sliced
2 tsp. creamed horseradish
Worcestershire sauce, to taste
Pickles
1 (8 oz.) pkg. cream cheese
2 tsp. onion, chopped
Salt *and* pepper

Mix all ingredients, except meat slices, and spread over meat slices. Roll around pickle. Chill. Cut into bite-size pieces and insert toothpick into each one and serve. *Ann Unruh*

EASY MICROWAVE LASAGNA

1/2 lb. ground chuck
1 (32 oz.) jar spaghetti sauce *or* 4 c. of own
1 1/2 c. ricotta cheese (15 *or* 16 oz. carton)
1/2 tsp. pepper
1/2 c. mozzarella cheese, grated
1/2 c. water
1 egg
8 lasagna noodles, uncooked
1/2 lb. Parmesan cheese, grated

Cook ground beef at 100% power for 2 or 3 minutes or until no longer pink. Drain off fat. Stir in spaghetti sauce and water. Set aside.

Mix ricotta cheese, egg and pepper.

Make layers in 9 x 5 inch loaf dish as follows:

1/2 c. meat sauce in bottom of pan
1/2 of lasagna noodles on top of sauce
1/2 c. of ricotta cheese mixture
1/2 of mozzarella cheese
1/2 of remaining sauce

Repeat all layers. Cover tightly with plastic wrap. Cook at 100% power for 8 minutes. Lower power to 50% and continue to cook 30 to 32 minutes until noodles are tender. Take out and sprinkle with Parmesan cheese. Cover with plastic wrap, let stand for 15 minutes. Cut and serve.

For 1/2 recipe, cook 4 minutes at 100% power and 15 to 16 minutes at 50% power. *Gertrude Jeter*

TURKEY TETRAZZINE

1 can cream of mushroom soup
1 can cream of chicken soup
3 c. Cheddar cheese, grated
1 (12 oz.) pkg. spaghetti, cooked
4 c. turkey, cubed, cooked
1 sm. can mushrooms
1/2 c. Parmesan cheese, grated
1 c. broth (may use canned broth)

Mix all ingredients together except Parmesan cheese and place in a 9 x 12 inch pan. Sprinkle with Parmesan cheese and bake for 30 minutes at 350°. Chicken may be used instead of turkey. *Pat Lietz*

FRANKFURTER BAKE

1 (16 oz.) pkg. frankfurters, sliced
1 1/4 c. Parmesan cheese
1/4 c. butter
1/2 tsp. salt
1/4 c. mayonnaise
1 (8 oz.) pkg. med. noodles
1 c. milk
2 T. flour
1/4 c. brown sugar, packed
2 T. mustard

About 45 minutes before serving, preheat oven to 375°. In large kettle, cook noodles as label directs. Drain noodles in colander and return to kettle. Stir in cheese, milk, butter, flour and salt until well-mixed. Pour into greased 12 x 18 inch baking dish. In large bowl, combine frankfurters with remaining ingredients. Spoon over noodles. Bake 25 minutes until hot and bubbly. Serve hot. *Ann Unruh*

CHICKEN CASSEROLE

1 chicken, cooked *and* boned
1 med. onion, diced
1/2 green pepper, diced
1 can mushroom soup
1 c. margarine
3 *to* 3 1/2 c. milk
1 (8 oz.) pkg. med. shell macaroni
2 ribs of celery, sliced
1 sm. jar of pimento, chopped
1 can sliced water chestnuts
1/2 c. flour
2 c. Cheddar cheese, shredded

(Continued Next Page)

CHICKEN CASSEROLE
(Continued)

Boil chicken with part of the onion and 1 rib of celery. Salt to taste. Drain broth into stew pan. Debone the chicken. Boil the macaroni in the chicken broth until partly done, 8 to 9 minutes. Save broth not absorbed. Make sauce with 3/4 cup margarine, flour, milk and Cheddar cheese. Melt remaining margarine, add onions, peppers and chopped celery. Cook a minute or two. Add milk and cook until thickened. Add soup. May thin with broth if needed. Stir in cheese until melted. Add deboned chicken to soup mixture. Stir in macaroni until blended. Pour into large greased baking dish. Melt 1/4 cup margarine, melted, and add Ritz cracker crumbs. Stir until mixed. Sprinkle topping over chicken casserole and bake 40 minutes at 350°. If it gets too dry, add broth or milk. Serves 10 to 12.

Vivan Baer

LOW FAT ENCHILADAS

FILLING INGREDIENTS:

1 lb. ground turkey
1 (10 oz.) pkg. frozen chopped spinach, squeezed dry *and* drained on a paper towel
2 tsp. ground cumin
1 (8 oz.) pkg. light cream cheese, cubed
2 c. picante sauce
1/2 tsp. salt
12 (8 inch) round flour tortillas, warmed

SAUCE INGREDIENTS:

1 (14 oz.) can diced tomatoes *and* juice
1 c. Cheddar cheese, shredded

Cook turkey until liquid is gone. Add 1 cup picante sauce, 1/2 teaspoon cumin and salt. Add cream cheese, stirring until melted. Remove from heat. Add spinach. Spoon 1/2 cup filling into center of each tortilla. Roll up and place seam side down in a lightly greased baking dish. Prepare sauce using tomatoes, 1 cup picante sauce and 1/2 teaspoon cumin. Spoon sauce over enchiladas. Bake at 350° for 20 minutes or until hot. Sprinkle with Cheddar cheese. Return to oven until cheese is melted. Serve with any or all of the following: shredded lettuce, ripe olive slices, sliced or mashed avocado, sour cream. Makes 8 to 10 servings. *Vivan Baer*

MEXICAN HAMBURGER CASSEROLE

10 tortillas, cut into pie shapes
1 onion, chopped
3 tsp. chili powder
1 pkg. enchilada mix
1 can green chilies, diced
1 can ranch style beans
1 lb. ground beef
Salt, to taste
Dash garlic salt
1 lg. can tomatoes, mashed
1 lb. grated cheese

Mix tomatoes and chilies. Set aside. Fry ground beef, onion, salt, garlic, chili powder and enchilada mix. In greased 9 x 13 inch pan, layer 5 shells. Cover with ground beef mix, beans and cheese. Add rest of shells. Pour tomatoes and chilies over all. Let juice go down in pan. Top with more cheese. Cover tightly with foil. Bake at 350° for 50 minutes. *Eva Saeger*

Tuna Tater Casserole

2 (6 1/2 oz.) cans tuna fish, drained
1 onion, chopped
1/2 c. dry bread crumbs
3 baking potatoes, peeled, thinly sliced
1 can cream of mushroom soup
1/4 c. margarine, melted

Combine tuna fish, potatoes, onion and soup in a casserole dish. Bake in a preheated 375° oven for 1 hour. Serves 6 to 8.

Mini Page Wichita Eagle

Salmon Turnovers

1 (14 3/4 oz.) can salmon, drained *and* flaked
1 (3 oz.) pkg. cream cheese, softened
2 tsp. Dijon-style mustard
1 tsp. dill weed
1/4 c. green onion, sliced
3 T. Parmesan cheese
2 tsp. lemon juice
2 (8 oz.) pkgs. refrigerator crescent rolls

Combine salmon, onion, cheese, mustard, lemon juice and dill weed. Stir until blended. Unroll dough and separate into triangles. Divide filling among 8 triangles (about 3 teaspoons of filling for each triangle). Spread filling leaving 1/4 inch border of dough around edges. Cover each filled triangle with remaining triangle of dough. Press edges with a fork to tightly seal turnovers. Place on baking sheet. Bake in 350° oven for 12 to 15 minutes. Serve warm.

NOTE: Salmon mixture on crackers as an hors d´ œuvres. May substitute Monterey Jack or Muenster cheese for cream cheese.

Martha Jarvis-Cox

Crab Pizza

1 (12 oz.) pkg. cream cheese, softened
1 T. lemon juice
2 T. mayonnaise
1 (6 oz.) can crabmeat, drained
2 T. Worcestershire sauce
1 1/2 T. onion, grated
1 bottle cocktail sauce
Parsley, chopped

LAYER 1:

Mix cream cheese, Worcestershire sauce, lemon juice, onion, garlic salt, mayonnaise together and spread in a circle on serving plate.

LAYER 2:

Cocktail sauce.

LAYER 3:

Crabmeat crumbled on top of sauce.

LAYER 4:

Sprinkle parsley.

This may be served with crackers.

Martha Jarvis-Cox

Ham And Cheese Casserole

2 c. ham, cubed
3 c. crushed crackers
3 eggs, slightly beaten
1 (4 oz.) pkg. cheese, grated
1 1/2 c. milk

Mix crackers and milk together, mix with other ingredients. Bake at 350° for 45 minutes in an 8 x 8 inch pan.

NOTE: May add sautéed 1/2 cup onion in 1 tablespoon margarine.

NOTE: Great as a breakfast dish - serve with fruit. *Jeane Woodside*

THAI NOODLES AND SHRIMP

1 lb. linguine *or* spaghetti
1/2 c. creamy peanut butter
1/4 c. lime juice
1/2 c. chicken broth
1/2 c. sliced scallions
1 lb. med.-sized shrimp, cooked, peeled, deveined
1/2 c. soy sauce
1/2 tsp. red pepper, crushed
2 T. honey

Cook pasta according to package directions; drain and place in a large bowl with the cooked shrimp. Meanwhile in a medium-sized saucepan, combine the peanut butter, soy sauce, lime juice, red pepper, chicken broth and honey. Cook over medium-high heat, stirring occasionally, until well-blended and warmed through. Pour over the pasta and shrimp and toss with the scallions. Serve immediately.

Betty Kelly (MR Food)

BAKED CHICKEN BREAST EN CASSEROLE

4 chicken breasts, boned *and* skinned
1/2 c. dry white wine
1/2 c. mayonnaise
1 T. sugar
Crushed potato chips
1 (14 1/2 oz.) can chicken broth
2 T. onion, grated
2 T. lemon juice
1 can cream of chicken soup
Slivered almonds

Place breasts in skillet. Add enough broth, water and wine to cover, bring to boil and simmer 15 minutes. Transfer to casserole. Boil down the broth to 1/4 cup. Add soup to broth and reduce a little more. Mix together onion, mayonnaise, lemon juice and sugar and add to broth mixture. Pour over the chicken. Bake in 350° oven 20 minutes. Cover with potato chips and almonds and bake 10 minutes.

Dixie Brown

MEXICAN LASAGNA

1 (12 oz.) pkg. lasagna noodles
1 lb. ground beef
1 T. butter
1 clove garlic, minced
1/3 c. green onions, chopped
1/2 c. ripe olives, chopped
1 (8 oz.) can tomato sauce
1/3 c. taco sauce
1 (14 1/2 oz.) can stewed tomatoes
1 tsp. salt
1 (30 oz.) can refried beans
1 lb. Monterey Jack cheese, grated

Cook noodles, drain and rinse. Brown beef in butter. Add garlic, green onions, olives, tomato sauce, taco sauce, tomatoes and salt. Simmer 5 minutes. In a 9 x 13 x 2 inch baking pan arrange two alternating layers of noodles, refried beans, meat sauce and cheese, topping with a third layer of noodles and cheese. Bake in a 375° oven for 30 minutes. Let stand 5 minutes before serving. *Dixie Brown*

SPAGHETTI MEAT SAUCE

1 (46 oz.) can tomato juice
2 c. cooked tomatoes
1 pkg. spaghetti sauce mix
1/2 tsp. salt
1 c. ketchup
2 T. sugar
1 sm. onion
2 lbs. ground beef

Mix first six ingredients and simmer. Brown onion. Add ground beef to onion and cook until done. Add to sauce.

Cheese And Ham Breakfast

2 c. milk
16 slices white bread, trimmed *and* cut into cubes
1/2 lb. sharp Cheddar cheese, shredded
3 c. ham, cubed *and* cooked
1 tsp. salt
6 lg. eggs
1 stick of margarine
Garlic *and* dill weed (optional)

Place half of bread in greased 9 x 13 inch pan, then half ham and half cheese. Sprinkle with garlic and dill weed. Repeat layers. Combine eggs, milk and salt and pour over bread. Drizzle with melted margarine. Cover and refrigerate for 12 to 24 hours. Place in broiler pan in 3/4 inch water and bake 400° for 50 minutes. Uncover last 15 minutes. Serves 8 to 10.

Egg Casserole

12 eggs
1 tsp. salt
1/2 tsp. pepper
1 T. parsley (dried)

Mix and just barely cook - want gooey.

Mix with:

1 c. sour cream
1 c. grated Cheddar cheese

Pour into buttered casserole dish 8 or 9 inch square. (Fry 6 strips bacon and crumble.) This goes on top just before baking. Bake 30 minutes at 350°. *Betty Cikanek*

Salmon Ball

1 can salmon, flaked
1 (8 oz.) pkg. cream cheese
1 tsp. horseradish
1 T. grated onion
1/4 tsp. liquid smoke

Apple And Pork Chop Casserole

Pork chops
6 *or* 7 apples, cored, sliced
1/2 c. brown sugar
3 T. butter
Salt
1/4 c. water

Brown pork chops in fat; drain on paper towel so that excess fat is absorbed. In a skillet or saucepan melt butter and put in sliced apples, salt. Sprinkle brown sugar and water over the apples. Cover and cook, stirring occasionally. When apples are tender, put them in a casserole and top with browned pork chops. Cover and cook at 325° 1/2 hour. Serve hot.

Nettie Thompson

Smoky Barbecue Sauce

1/4 c. vinegar
1/2 c. water
2 T. prepared mustard
1/2 tsp. pepper
1 1/2 tsp. salt
1/4 c. margarine
1 thick slice lemon
1 onion, sliced
1/2 c. ketchup
2 T. Worcestershire sauce
1 1/2 tsp. liquid smoke

Combine in a saucepan all but the last 3 ingredients; simmer 20 minutes. Add the remainder of the ingredients and bring to a boil. This recipe makes 1 3/4 cups sauce - enough for 3 pounds of ribs. *Mrs. Charlene Nichols*

BARBECUED DOGGIES

4 T. Crisco *or* salad oil
2/3 c. onion, minced
6 T. ketchup
4 T. vinegar
1 1/2 tsp. paprika
1/2 tsp. pepper
4 tsp. granulated sugar
1 1/2 tsp. dry mustard
2 T. Worcestershire sauce
3 pkgs. cocktail frankfurters *or* lg. ones cut bite-size

Simmer onion in hot fat in a heavy skillet. Stir in ketchup, vinegar and other seasonings. Heat until blended. Arrange frankfurters in baking dish; top with sauce. Bake at 350° 30 minutes, basting several times. Serve hot with cocktail picks. This recipe serves 15. *Effie Mullett*

BARBEQUE HOT SAUCE (HOT)

3 T. liquid smoke
1 tsp. red pepper
1 tsp. celery seed
1/2 tsp. mace
1 qt. ketchup

Mix well; let stand a while.

Edith Mood

BAR-B-Q SAUCE AND SPARERIBS

SAUCE:

1 bottle ketchup
3 T. Worcestershire sauce
1/2 c. brown sugar
1 med. onion, cut fine
1/4 c. vinegar
1 sm. can tomato sauce
1/2 tsp. liquid smoke
1 tsp. chili powder
1/2 tsp. salt
1/2 tsp. pepper
1 c. water

Bring these sauce ingredients to a boil and cook until the onions are well done on very low fire - approximately 2 hours. In the meantime, salt, pepper and flour spareribs; fry until done; then take out of skillet and put in deep pan. Pour sauce over ribs and put on cover. Bake in slow oven (300°) 1 hour.

Faye Bates

BEEF STROGANOFF

1 1/2 lbs. round beef steak
1/4 c. butter
1 c. sliced mushrooms *or* 1 (3 oz.) can mushrooms, drained
1/2 c. onion, chopped
1 clove garlic, minced
1 can (1 1/2 c.) condensed tomato soup
1 c. sour cream
Black pepper
Hot cooked rice

Cut beef into long thin strips (3 x 1/2 x 8 inches). Brown well in butter in heavy skillet. Add mushrooms, chopped onion and garlic. Cook until lightly browned. Blend in tomato soup and sour cream. Season with black pepper; cover and simmer about 1 hour or until beef is tender. Stir occasionally. Serve with hot cooked rice. This recipe makes 6 servings.

Katherine Fulton
From Eagle Recipes

Baked Chicken Breasts

8 pieces chicken breasts
1 can cream of chicken soup
1/2 c. Cheddar cheese, grated
1 can cream of celery soup
1/4 *to* 1/2 c. cooking sherry
Dash of paprika
NOTE: No salt.

Place the pieces of chicken in baking dish (1 layer). Pour over the soups and cooking sherry. Sprinkle with paprika and grated Cheddar cheese. Bake at 275° 2 1/2 to 3 hours.

NOTE: Thighs and legs of chicken may be used also. *Lois Klepinger*

Brisket Of Beef

5 *to* 6 lb. beef brisket
3 oz. bottle liquid smoke
1/2 c. Worcestershire sauce
6 oz. bottle barbecue sauce
Garlic salt, onion salt *and* celery salt, sprinkled heavily on meat

The night before serving - sprinkle the 3 seasoning salts on the meat and add the liquid smoke. Cover and let stand overnight. Baste with the juice and the Worcestershire sauce. Cover with aluminum foil; bake at 275° 5 hours. Uncover and pour on barbecue sauce. Bake 1 more hour. Cool a little before slicing. (Impossible to slice while hot; good if not too hot.)

Evelyn Whitcomb

Camper's Mulligan Stew

1 1/2 lbs. beef steak
1 (No. 303) can green beans
4 med.-size potatoes, cut as for French fries
1 sm. can mushrooms
1 can mushroom soup
Salt *and* pepper

Brown steak on both sides; add the potatoes until done. Add green beans, mushrooms and mushroom soup. Boil 5 minutes. *Lawrence Bork*

Cheese Soufflé

3 T. Minute Tapioca
1 tsp. salt
1 c. milk
1 c. American cheese, grated
3 eggs, separated

Combine in top of double boiler: tapioca, salt, milk. Place over rapidly boiling water and cook 8 to 10 minutes after water boils again, stirring frequently. Add grated cheese and stir until melted. Cool slightly. Beat 3 egg yolks until thick and lemon colored. Beat 3 egg whites stiff. Add yolks to tapioca mixture; fold this into egg whites. Turn into greased baking dish; place in pan of hot water; bake at 350° 50 minutes. Serves 4 or 5. "This cheese soufflé does not collapse as easily as most." *Alma Hass*

Chicken Huntington

1 (5 lb.) hen
1 (8 oz.) pkg. frozen noodles
1 lb. sharp cheese
1 can mushroom soup
2 qts. water
1 lg. can pimientos
1 pkg. frozen peas

Cut up chicken and cook until it falls off the bones. Cool in broth. Cut in bite-size pieces when cool. Cook noodles in broth and add chicken, pimientos, peas and soup. Place in 9 x 15 inch baking dish and put shredded cheese on top and bake at 350° 1 hour. Be sure to salt hen when cooking. *Donna Riley*

CHICKEN TETRAZZINE

1 (4 1/2 *to* 5 lb.) stewing hen
1/2 bay leaf
1 T. salt
1 piece celery
Water
1/4 onion
5 peppercorns
1/2 lb. spaghetti
1 qt. chicken broth, cooled fat removed
1/8 tsp. pepper
1 c. bread crumbs, buttered
1/2 c. green pepper, chopped
1/2 c. onion, chopped
1 can mushroom pieces
1/4 lb. margarine
2/3 c. flour
4 c. milk
1 tsp. salt
1/4 lb. American cheese, grated
1/2 lb. Old English cheese, grated

Cook chicken with bay leaf, celery, onion, salt, peppercorns and water to cover. Simmer until tender. Remove chicken from bone and cut into pieces. Cool broth and remove fat. Strain. Cook spaghetti in 1 quart broth. Spaghetti will absorb most of the liquid. Do not drain. Cook green pepper, onion and mushroom pieces in margarine. Blend in flour. Gradually add milk, salt and pepper, stirring constantly, and cook until thick. Stir in cheeses until melted. Combine chicken, spaghetti, sauce and pour into two greased 2 quart casserole or one (13 x 9 x 2 inch) baking pan. Top with buttered crumbs. Bake in preheated oven 30 minutes at 350°. This recipe serves 12. *Ione Dunn*

CHICKEN CASSEROLE

2 eggs
1 can mushroom soup (do not dilute)
6 slices fresh bread, cubed
Chicken from 6 chicken thighs *or* 2 sm. cans chicken
1/4 lb. butter *or* margarine

Beat eggs. Combine with soups and chicken. Spread in well-greased flat baking dish. Melt the butter and coat the bread cubes. Spread on top of soup mixture. Bake 1 hour at 350°. (A little sage is good added to soup mixture.) Let set a few minutes before serving - will make it more firm.

Effie Mullett

CHICKEN CASSEROLE (OR TUNA CASSEROLE)

1 1/2 c. noodles
1 c. creamed mushroom soup
1/2 can Pet milk
1/3 c. onion, diced
1 (7 oz.) can tuna *or* 1 c. *or* more cooked chicken, chopped
1 c. cheese, grated

Cook noodles in unsalted water; drain and add all other ingredients. Put into greased casserole; top with bread crumbs or potato chips. Bake 1 hour or more. *Mrs. Ada Chester*
Katherine Fulton

Chicken And Rice

1 (14 oz.) pkg. Minute Rice
1 can cream of chicken soup
1 pkg. Lipton dry onion soup
1 can cream of mushroom soup
1 can cream of celery soup
1 chicken

Mix the 3 soups and the rice (no water or salt). Place in flat casserole. Place pieces of raw chicken (salted) on top. Put dry onion soup on top. Bake in 350° oven until chicken is done. Uncover last few minutes. *Nell Nida*

Chili Billi

2 lbs. ground beef
1 clove garlic, minced
1 c. onion, chopped
1 c. celery, chopped
1/2 c. green pepper, chopped
1 tsp. salt
2 (No. 2) cans kidney beans
1/2 c. water
2 T. flour
Pinch of pepper
1 1/2 T. chili powder
1 T. paprika
1 tsp. ginger
1 T. sugar
1 sm. can tomato sauce
1 (No. 2) can tomatoes
1 sm. can tomato paste
3 T. water

Fry beef, onions, celery and pepper. Add next 10 ingredients; simmer 1 hour. Add kidney beans, drained, and make paste of flour and water; add to mixture. Cook 15 minutes longer. This recipe serves 8.

Mary Hereford

Chinese Hash

1 lb. ground beef
1 c. celery, sliced
1 can condensed mushroom soup
1 can warm water
1/2 c. uncooked rice
1 c. onions, chopped
1 (3 oz.) can Chinese noodles *or* chow mein
1 pkg. frozen peas, thawed
1 can condensed chicken soup
1/4 tsp. pepper
1/4 c. soya sauce

Brown meat until crumbly. Add onion, celery and peas. Add soups. Rinse cans with warm water and add to mixture. Stir in uncooked rice, soya sauce and pepper. Turn in lightly greased casserole. Cover; bake 30 minutes. Remove cover; bake 30 minutes longer. Top with crisp noodles. Bake another 15 minutes. This recipe serves 8. *Flora L. Fry*

Chop Suey Casserole

1 lb. ground beef, browned (with onion *and* celery if desired) *or* the meat on 1 chicken, cooked
1 can cream of mushroom soup
3/4 c. uncooked rice
2 T. soya sauce
1 can chop suey vegetables, drained
1 can cream of chicken soup
1/2 c. water

Mix together in a 2 or 3 quart casserole dish and bake in 350° oven 1 hour. This recipe serves 6 to 8. (Almost any leftover meat and gravy can be used in this.) *Hazel Curtis*

Creamy Scrambled Eggs

2 T. butter
2 T. flour
1 c. milk
1 doz. eggs
1/3 c. milk
1/3 c. butter, melted
1 tsp. salt
1/8 tsp. pepper

In saucepan melt 2 tablespoons butter; add flour, mixing to a smooth paste. Remove from heat and add 1/2 of the milk, stirring until blended. Return to heat and stir constantly until mixture begins to thicken. Add remaining milk. Heat to simmering point; cook about 5 minutes. Set sauce aside. In mixing bowl, combine eggs, 1/3 cup butter, 1/3 cup milk, salt and pepper. Beat with a fork until blended. Pour into buttered electric fry pan set at 320° or into oven-proof skillet with cover over medium heat. Cook and lift with spatula as mixture thickens. Blend sauce into eggs while they are still quite soft. Continue cooking to desired doneness. This recipe makes 6 servings.

Janet Brotton

Deep Sea Delight

1 sm. pkg. noodles, cooked
1 can tuna
1 can mushroom soup (as it comes from can)
1 can asparagus
1/2 green pepper, chopped fine
3 *or* 4 eggs, hard-cooked, chopped
1 c. cheese, grated
Salt *and* pepper, to taste

Combine all ingredients. Bake in a buttered casserole 45 minutes at 350°.

Garnish with asparagus spears and grated cheese. This recipe serves 6 to 10.

Martha Jarvis

Deviled Crab

1 1/2 c. crabmeat
2 T. butter
1 tsp. dry mustard
Salt *and* pepper
1 sm. green pepper, diced
2 T. flour
1 c. milk
2/3 c. bread crumbs, sifted

Flake crabmeat. Make cream sauce, adding mustard to sauce. Blend well. Add crabmeat, green pepper; season to taste; add crumbs. Put in individual shells or baking dish. Top with bread crumbs sparingly. Bake 25 minutes in 350° oven until nicely browned. Serve with melted butter.

Marylee Hays

Enchilada Pie

1 1/2 lbs. ground beef
1/2 lg. onion, chopped fine
1/2 lb. longhorn cheese
1 1/2 cans enchilada sauce
1 pkg. corn chips

Brown the ground beef; salt to taste. Place in casserole: layer of ground beef, layer of onion, layer of corn chips. Pour sauce over the casserole. Add another layer of meat, onion, corn chips, then sauce. Put cheese on top. Heat at 400° until cheese is melted - approximately 20 minutes.

Doris McDaniel

FRANK FLING

1 lb. frankfurters
10 hot dogs buns, split
2 c. Cheddar cheese, shredded
1/4 c. salad dressing
2 T. onion, chopped
2 T. pickle relish
1 T. prepared mustard

Open buns; place bottom halves on broiler grill. Combine cheese, salad dressing, onion, relish and mustard. Split frankfurters lengthwise and place on each half bun on broiler grill. Fill frankfurters with cheese mixture. Broil 5 to 6 inches from unit for 3 to 5 minutes or until filling bubbles. Remove from broiler and cover with top of buns. This recipe makes 5 servings. *Rose Bochow*

GALUSHKYS

1 (3 lb.) head cabbage
2 lbs. ground pork
1 lg. onion
3 tsp. salt
1 c. water
1 1/2 lbs. ground beef
3/4 c. raw rice
2 cans sauerkraut

Mix meat, rice and salt together and add diced onion. Place a layer of sauerkraut in the bottom of a large vessel with a tight fitting cover. Pour water over this. Cut heart out of cabbage from the top. Pour boiling water into cavity until leaves will come off easily. Separate leaves, being careful not to break them. Place small rolls of meat mixture in leaf and roll it up, securing it with a toothpick. Then place roll on bed of sauerkraut in pan. When all rolls have been put in place, spread second layer of sauerkraut over them. Put lid tightly on vessel and steam 3 hours on lowest possible heat. *Hazel Curtis*

GROUND BEEF CASSEROLE

1 1/2 lbs. ground beef
1 onion
1 can cream of mushroom soup
1 c. celery, chopped
1 can cream of chicken soup
1 sm. can chow mein noodles

Brown ground beef, celery and onion. Add cream of chicken and cream of mushroom soup. Pour into a 9 inch square casserole. Cover with chow mein noodles. Bake 30 minutes at 350°. This recipe serves 6.

Elizabeth Welch

HAMBURGER AND MACARONI

2 T. margarine
2 c. tomatoes
1 tsp. salt
1 c. cheese, cubed
1 c. dry macaroni
1 1/2 lbs. ground beef
1/2 tsp. pepper
1 med. onion

Melt margarine in fry pan and add macaroni. Stir to coat with fat. Add 2 cups tomatoes and bring to a boil. Stir in raw ground beef and chopped onion. Add salt and pepper. Cover and reduce heat and cook 15 to 20 minutes. Remove from stove and sprinkle 1 cup cubed cheese on top and let melt. *Mary Hereford*

When temperatures soar and I'm weak from the heat,
There's one consolation, I still love to eat.

HAMBURGER NOODLE DISH

4 oz. pkg. wide noodles, cooked
1 lb. ground beef
3/4 c. onion, chopped
1 can mushrooms, diced (can be omitted)
1/2 c. milk
1/2 c. American cheese, diced
Salt *and* pepper
1/2 c. chow mein noodles *or* cashew nuts
1 can mushroom soup

Fry ground beef; add onions that have been sautéed in 1 tablespoon butter. Add remaining ingredients and pour into buttered casserole. Bake 40 minutes at 325°. Add water if mixture becomes dry. Top with noodles or nuts and bake 15 minutes longer. This recipe makes 6 to 8 servings. *Mrs. Janet Lachelt*

HAMBURGER-RICE PIE

1 lb. ground chuck
1/2 c. fine dry bread crumbs
1/4 c. onions, chopped
1/4 c. green peppers, chopped
1/4 tsp. pepper
2 cans tomato sauce
2 c. cooked rice
1/2 c. American cheese, grated

Mix beef, crumbs, onion, green pepper, seasonings, 1/2 cup of tomato sauce. Spread in greased 10 inch pie pan, forming a shell. Mix rice, cheese and remaining sauce - 1 1/2 cups - and put into the shell. Sprinkle with additional cheese. Bake in 450° oven 35 to 40 minutes (or until meat is done). This recipe makes 6 servings.

Katherine Fulton

HAM LOAF

2 eggs, slightly beaten
1 c. Post bran flakes
Dash of cayenne pepper
4 c. (1 lb.) ham, finely ground
1/4 c. onion, finely chopped
1/2 c. milk
3/4 tsp. dry mustard
1 tsp. Worcestershire sauce
1/2 lb. ground raw beef
1/4 c. celery, finely chopped

Combine eggs, milk, cereal and seasoning. Mix well. Stir in ham and beef, onion and celery. Pack firmly in 8 x 4 inch loaf pan (greased). Bake 45 minutes at 350°. Unmold.

Rose Bochow

HAM LOAF

3/4 lb. ground pork
3/4 lb. ham

Have the two meats ground together.

1 c. soft bread, broken in sm. pieces (3 slices)
1/2 tsp. salt
1 egg, well-beaten
1/2 c. milk
1/2 c. tomato purée

Beat eggs; add liquid and salt; add bread and meat. Shape into 8 small individual loaves. Stir the sauce ingredients together and baste over the meat every 20 minutes. Bake in 325° oven 1 hour and 15 minutes.

SAUCE:

2 T. vinegar
1/4 c. water
1/2 c. brown sugar
1 T. dry mustard

Marylee Hays

Ham Loaf Supreme

1 lb. ground ham
1 lb. ground pork
1 c. soft bread crumbs
1 egg, beaten
1 c. dairy sour cream
1/2 c. green pepper, chopped
1 tsp. dry mustard
1/2 tsp. salt

In a bowl - lightly mix all ingredients; shape into a loaf. Bake in a shallow pan in a preheated 350° oven 1 1/2 hours. Top the loaf with horseradish cheese sauce.

HORSERADISH CHEESE SAUCE:
3 T. butter
3 T. all-purpose flour
2 c. milk
2 c. Cheddar cheese, shredded
1 T. prepared horseradish

In a saucepan melt butter or margarine; stir in flour. Remove from heat; gradually stir in milk. Cook over medium heat, stirring constantly until thickened. Cook 2 additional minutes. Stir in cheese and horseradish until cheese is melted. This recipe makes 2 2/3 cups sauce.

Katherine Fulton

Ham Soufflé

3 lbs. cooked ham, diced
1 lb. sharp Cheddar cheese, grated
12 eggs, beaten
1 lg. loaf sandwich bread (in crumbs)
9 c. milk
Butter, melted
SAUCE:
3 cans mushroom soup
1 c. pimiento, chopped
4 eggs, hard-boiled, diced

Grease large pan; line with bread crumbs; sprinkle with melted butter. Add layer of 1/2 of cheese, a layer of ham, layer of bread sprinkled with butter, layer of remaining cheese. Pour gently over this mixture the eggs and milk. Let stand in refrigerator several hours. Bake 1 1/2 hours at 300°. Pour the sauce over servings. This recipe serves 24. *Billy Bork*

Ham Loaf

1 lb. ground beef
1 1/2 lbs. ground cured ham
1 tsp. dry mustard
4 eggs, slightly beaten
3 handfuls soft bread crumbs *or* Post Toasties *or* potato chips
1 lb. ground fresh pork shoulder
1 tsp. onion, grated
Salt *and* pepper, to taste
1 c. *plus* milk

Mix and put in 10 x 13 inch pan 2 inches deep. Cover with foil and bake 1 hour at 350°. Pour off liquid. Mix and pour over the loaf:

1/2 *to* 3/4 c. brown sugar
1/2 c. vinegar
1 tsp. ground dry mustard

Cover and bake 1 hour at 300°. Uncover and brown. *Berty Baird (Raft-Her)*

Ham Loaf (100)

12 lbs. ham
7 lbs. pork
6 lbs. beef
1 1/2 lbs. rice, cooked
1 doz. eggs
2 1/2 cans tomatoes *or* 1 bottle ketchup
3 c. celery
Salt *and* pepper

Mix ingredients carefully. (Post Toasties and bread crumbs may be used.) Bake 1 hour or longer.

(Continued Next Page)

HAM LOAF
(Continued)

A topping may be used or ketchup may be spread over loaf after it is almost cooked.

TOPPING:

3/4 c. vinegar
2 c. Karo syrup
1/2 c. sugar

Mix and spread on. *Mrs. Cook*
College Hill M. Church

HAM AND CHEESE CASSEROLE

1 lb. ham, diced
1 lb. cheese, diced
1 green pepper, chopped
1 (9 oz.) pkg. fine noodles
1 can cream of mushroom soup
1 can water

Mix ingredients together. Bake at 350° in a greased baking dish about 45 minutes or an hour. *Jo Cox*

HAMETTES

2 c. ground cooked ham
1 egg
1/4 c. pickle relish
1 tsp. prepared mustard
2 c. yams, mashed
2 T. orange rind, grated
1/2 tsp. salt
1/4 tsp. pepper
8 slices bacon
16 slices pineapple

Combine ham, eggs, pickle relish and mustard. Shape into 8 patties the same size as pineapple slices. Combine mashed yams, orange rind, salt and pepper. Form into 8 patties the same size; with scissors cut bacon strips in half lengthwise. Place ham patties on pineapple slice, then on yam patty, another slice of pineapple, cross bacon strips, place a hamette in center of cross. Bring ends of bacon up and over top. Fasten with a toothpick. Make 8 patties the same way. Place in a baking pan about 1 inch apart. Bake in moderate oven (350°) 1 hour or until bacon is crisp. *Irene Barnard*

HAROLD ENSLEY'S FISH FILLET

1 c. pancake flour
1 egg
1/2 bottle 7-Up

Mix the above ingredients together. It is real thin at first. Flour fillets and let stand 20 minutes before dipping into the batter. Deep fat fry at 365°. Cook quickly in 4 minutes.

Alma Hass

HAZEL'S CHILI

1 1/2 lbs. ground beef
1/2 med. onion, chopped
1 pkg. Williams chili mix
1 (No. 2 1/2) can tomatoes, chopped
2 cans chili beans
1 can water
3 T. sugar

Brown ground beef and onion in a skillet. Add Williams chili mix and heat about 10 minutes, stirring chili mix into meat and onions. In a large pan put chopped tomatoes, chili beans and 1 can water. Simmer about 15 minutes. Then add ground beef mixture to tomato mixture and mix thoroughly. Sprinkle 3 tablespoons sugar over meat mixture and simmer until ready to serve - at least an hour. Gets better with age. *Hazel Fenske*

Hot Chicken Salad

1 1/2 *to* 2 c. cooked chicken, cut up *or* 2 (3 oz.) cans
1 1/2 c. celery, chopped
1/2 c. almonds, cut
2 T. lemon juice
1 can cream of chicken soup
3/4 c. mayonnaise
2 tsp. onion, grated

Mix and pour into 8 x 8 inch Pyrex dish. Cover with 1 cup crushed potato chips. Bake at 375° 20 minutes or until light brown. This recipe serves 8.

Maxine Dowell

Italian Spaghetti Loaf

1 1/2 lbs. ground beef
1/2 c. onion, chopped
1 egg
1 c. uncooked spaghetti, broken into 2 inch pieces
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. ground oregano
1 (6 oz.) can tomato paste
1 (6 oz.) can water
SAUCE:
1/4 c. onion, chopped
2 T. vegetable oil
1 (6 oz.) can tomato paste
1 (4 oz.) can mushroom stems *and* pieces
1 (6 oz.) can water

Combine beef, onion, egg, spaghetti, oregano, tomato paste and water. Mix lightly, but thoroughly. Form into a loaf in baking dish which is larger than the loaf. Bake at 375° 50 minutes. To make sauce: cook onion and mushrooms in oil until golden brown. Add tomato paste and water. Blend. Pour sauce over loaf and continue baking 20 more minutes. Remove from oven; sprinkle with Parmesan cheese and serve to 6 or 8.

Marylee Hays

Sauerkraut With Applesauce And Wieners

1 (1 lb.) can sauerkraut
1/3 c. applesauce
1/4 c. onion, chopped
1 T. brown sugar
2 tsp. margarine
1/2 tsp. caraway seed
4 wieners, sliced diagonally

Combine all ingredients except wieners and mix well. Pour sauerkraut mixture into 1 1/2 quart casserole dish. Slash the wieners diagonally but not completely through and arrange on sauerkraut. Bake in 350° oven about 25 to 30 minutes or until wieners are lightly browned. This recipe makes 4 servings.

Lena M. Birt

Lazy Daisy Meatballs

1 lb. ground beef
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. celery salt
1/8 tsp. garlic salt
1/8 tsp. nutmeg
1/2 c. dry bread crumbs
1/2 c. water
2 T. onion, chopped
1 can mushroom soup
1/4 can water (to rinse can)

Mix everything except soup together and form into small balls, about like a large walnut. Roll in flour and brown in hot fat. Mix soup and 1/4 can water and add a little gravy coloring if you wish. Put meatballs in a casserole and pour over soup. Cover and bake about 30 minutes. Can be made in skillet if you wish.

Frances Farrington

MEATBALLS

2 lbs. ground beef
2/3 c. rice
2 eggs
1 c. frozen chopped onions
1 tsp. salt
3 tsp. sage

Roll into balls. Arrange in baking dish. Pour 2 cans tomato soup and 2 cans water over balls. Cook in oven at 350° 1 to 1 1/2 hours. *Jo Cox*

MEATBALL PUFFS

3 egg yolks
1/2 lb. ground beef
1/4 tsp. baking powder
1/2 tsp. salt
Dash of pepper
1 tsp. lemon juice
1 T. parsley, chopped
1 T. onion, grated
3 egg whites, well-beaten

Blend the egg yolks, ground beef, baking powder, salt, pepper, lemon juice, parsley and onion. Fold in 3 egg whites, well-beaten. Drop by teaspoons on hot greased griddle or heavy skillet. When puffed and brown, turn. These are surprisingly good and filling. This recipe serves 2 to 3.

Ione Clark

JOHN MARZETTA (MACARONI)

1/2 lb. chili
2 c. water
Strips of cheese
1 c. macaroni (salted)
1 can red kidney beans

Boil macaroni until tender. Mix with chili and beans. Place in baking dish. Strip with cheese and bake 20 minutes. *Hazel Curtis*

MEATBALL STEW

2 c. carrots, sliced
2 c. potato chunks
1 lb. ground beef
1 egg
1/4 c. onion, finely chopped
2 T. shortening *or* cooking oil
1/4 tsp. thyme (optional)
1 c. water
2 tsp. salt
3/4 c. rolled oats, uncooked
1/2 c. milk
Dash of pepper
1 can tomatoes
1 T. flour

Combine carrots, potatoes, water and 1 teaspoon salt. Cook until vegetables are partially tender - about 10 minutes. Combine beef, oats (or you may use bread crumbs (1 cup) if you prefer), egg, milk, onion, pepper and remaining salt; mix well. Shape meat into balls, using a rounded tablespoonful for each ball. Brown balls in hot fat, turning as needed to brown on all sides. Blend in flour. Add vegetables with liquid, tomatoes and thyme. Cover and simmer until meat and vegetables are done and sauce thickened, about 20 minutes. This recipe makes 6 servings. *Lena M. Birt*

MEAL-IN-A-DISH CASSEROLE

3 med.-size potatoes, peeled, sliced
1/3 c. uncooked rice
1 lb. ground beef
1 med. onion, peeled, sliced
3 carrots, sliced
1 qt. tomato juice (may be diluted)
2 T. sugar

Place in layers in order given in casserole. Season as desired. Cover with tomato juice. Bake at 350° 1 1/2 to 2 hours. *Louise Richert*

Meat Loaf With Cheese Stuffing

4 *or* less eggs
3 c. fresh bread crumbs *or* cracker crumbs
1 c. (scant) onion, minced
1/2 c. *or* less green pepper, minced
1 1/2 tsp. horseradish (cream style)
1/4 c. milk
3 lbs. ground beef
5 *or* 6 slices cheese, sliced
1 tsp. salt
2 T. prepared mustard
1/4 c. ketchup

Start heating oven to 400° F. In large bowl, with fork, beat eggs slightly. Lightly mix in ground beef, then crumbs, onion and green pepper. Add horseradish, salt, mustard, milk and ketchup. Combine lightly, but well. Into bottom of 10 x 5 x 3 inch loaf pan, gently pat 1/3 of mixture. Cover this with overlapping slices of cheese. Spread on second part of meat mixture, and cover with cheese. Add remaining mixture. Cover with piece of foil about 18 inches long and invert over a pan about 12 x 8 x 2 inches high. Remove loaf pan and turn foil up around the meat loaf, but don't cover it. Bake 1 hour or more if needed. Crumble some cheese on top. Brown. May decorate with parsley. This is especially delicious with spiced pears, apricots or crab apples. Corn muffins are a nice go-along too.

Faneta Fitchett

Meat Casserole - Pork Or Sausage Or Ham

2 lbs. meat (sausage *or* ground pork)
Salt *and* pepper
1/2 lg. green pepper
1 med. onion
3 c. celery, chopped
3/4 c. raw rice
1/2 c. slivered almonds
3 envelopes chicken noodle soup mix (Lipton's - 2 in box)
4 c. boiling water

Brown meat with salt and pepper in skillet; also pepper, onion and celery. Add all other ingredients and mix well. Add 4 cups boiling water. Stir thoroughly. Bake 1 1/2 hours at 300°.

Delia McIlwaine

Mulligan Stew

2 lbs. ground chuck
1 med. onion, chopped
1 bunch celery, chopped finely
1 c. tomato juice
8 med. potatoes, ground
1 c. Brown Beauty beans
Salt
Chili pepper
Chili powder

Fry meat and onion as for chili. Combine meat, onion, celery, tomatoes and cook 1 hour. Then add potatoes. When almost done, add beans and continue cooking slowly 10 minutes.

Marylee Hays

Overnight Chicken Casserole

1 (8 oz.) pkg. elbow spaghetti, uncooked
1 pt. milk
2 cans mushroom soup
1 sm. onion
1/2 lb. Velveeta cheese
4 eggs, hard-boiled
1 hen, boned, diced *or* 1 can chicken
1 c. crumbs (for topping)

Mix all ingredients; set overnight in refrigerator; remove and bake 1 1/2 hour in 350° oven, after it has been out of refrigerator 1 1/2 hours. No seasoning. This recipe makes 12 servings. *Evelyn Whitcomb*

Paella (Pi-ay-yah)

(Served at Trailrider's Fiesta)

3 big boxes Minute Rice (1 lb. 12 oz. size)
1 qt. can tomato juice
4 chickens (covered with water), cooked, broth saved
1 sweet onion (size of egg)
2 ($1.69) boxes frozen shrimp, deveined
4 stalks celery, chopped med.
4 carrots, chopped round
4 ladles bacon grease

Put bacon grease in electric cooker; heat all of rice, tomato juice and onion. When it turns wheat color, turn gently. Salt to taste. Turn on high heat. Put in pre-cooked chicken; add broth to rice mixture. Add salt, celery, carrots and shrimp (cut up); stir gently. Cover the mixture with 2 inches of warm water. Do not stir. Turn heat to 350° and cook 1 hour. Cook until all of the water is gone. Turn to 150° and cook. Garnish with boiled eggs (cut round), strips of pimiento and parsley.

Mrs. Don Mullins

Pheasant Casserole

1 pheasant, cut up
1 sm. onion, chopped fine
1/4 bay leaf
1 tsp. salt
1/2 pt. cultured sour cream
1/4 c. oil *or* shortening
1/2 c. dry white cooking wine
1/4 tsp. marjoram
1/4 tsp. pepper

Brown pieces of pheasant in hot fat in Dutch oven or heavy skillet. Add remaining ingredients after mixing all together. Pour ingredients over pheasant; cover and bake (350°) for an hour or until tender. It is delicious served with wild rice.

Florence Schaar

Pioneer Drumsticks

3 lbs. chopped beef
2 eggs
1 c. crushed corn flakes
1 onion, chopped
Salt *and* pepper, to taste

Mix well. Fit 1/4 pound closely on stick. Be sure there are no air bubbles. Wrap snugly with bacon and tie on stick with string or twine. Stick should be large. These can be broiled over campfire or in oven.

Janet Brotton

Woman watching a football game in a pouring rain, to husband: "This is probably one of my silly questions, but why don't we go home?"

Pimiento Salmon

2 (1 lb.) cans salmon
2 eggs
1 c. med. white sauce
3/4 c. evaporated milk
2 T. onions, minced
1 (7 oz.) jar whole pimientos, drained
2 T. lemon juice
3 c. seasoned croutons
1 T. parsley, minced

Flake salmon, removing bones and skin. Blend in eggs, sauce, evaporated milk, seasonings and croutons. Let stand 1 hour, then fold in pimientos, torn into large pieces. Spoon into greased 9 x 5 x 3 inch loaf pan. Bake 45 to 50 minutes in 350° oven. Serve hot with pimiento cheese sauce.

PIMIENTO CHEESE SAUCE:

2 c. process Cheddar cheese, grated
1 tsp. Worcestershire sauce
1 (4 oz.) jar pimientos
1/4 c. evaporated milk

Stir in saucepan until cheese melts and sauce is smooth. Serve hot.

Nadine Rogers

Pressed Meat

2 lbs. lean beef
1 lb. lean pork
1 tsp. salt
1 tsp. celery seed
1/2 tsp. pepper
1/2 c. cracker crumbs
1 pkg. gelatin

Boil and grind meat. Cool. Add salt, celery seed, pepper and cracker crumbs. In 3 cups broth, dissolve gelatin. Add other ingredients. Press into a loaf pan. Chill. Slice.

Louise Richert

Pork Chops In Celery Cream Gravy

6 pork chops (salt *and* pepper)
1 med. onion
3/4 tsp. sage
1 can cream of celery soup
3/4 c. milk

Trim most of fat from edge of chops. Sprinkle lightly with salt and pepper. Rub skillet with fat and brown chops on both sides. Remove chops to baking dish. Cook chopped onion in drippings until tender. Stir in remaining ingredients, mixing to loosen all browned particles from skillet. Pour over chops. Cover and bake in 350° oven about 1 hour, or until chops are tender. *Catherine Baxter*

Quicky Chinese Dinner

1 lb. ground beef
1/2 pkg. Lipton's onion soup
1 can cream of celery soup
Water
Chinese noodles

Brown ground beef with onion soup mix. Add 1 can cream of celery soup and enough water to make a thick sauce. Simmer 10 minutes. Serve over Chinese noodles. This recipe serves 4 to 6. *Jo Cox*

Spiced Tongue

1 beef tongue
1/2 c. sugar
1/2 c. vinegar
1/2 c. raisins
1/2 tsp. cinnamon
1/4 tsp. cloves

Cook beef tongue in boiling, salted water 3 hours. Let tongue cool in liquid. Remove skin from tongue.

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SPICED TONGUE
(Continued)

Make a sauce of 1/2 cup tongue liquid, sugar, vinegar, raisins, cinnamon and cloves. Simmer tongue in sauce 45 minutes (covered). Serve hot.

Louise Richert

SALMON CUTLETS

4 T. shortening
5 T. flour
1/2 tsp. salt
1 c. milk
1 (1 lb.) can salmon
1 tsp. lemon juice
1/2 tsp. onion juice
Dash of pepper
1/2 c. bread crumbs, sifted
1 egg, slightly beaten
1 T. water

Melt shortening; add flour; add milk and cook until very thick, stirring constantly. Remove bone and skin from salmon. Add to white sauce; add lemon juice, onion juice and pepper. Spread in pie plate. Chill. Cut in servings. Roll in crumbs, eggs and crumbs again. Fry in hot fat until brown. Drain. This recipe serves 8.

Louise Richert

SAUSAGE CRISP

1 lb. pork sausage
1 med. onion, chopped
3/4 c. celery, chopped
1/2 c. almonds, chopped
4 c. boiling water
1/2 green pepper, chopped
Juice of 1/2 lemon
3/4 c. raw rice (do not use Minute)
3 pkgs. Lipton's chicken noodle soup (there are 2 in a box)

Brown sausage; fry pepper and onion. Drain and add juice of 1/2 lemon. Add celery, raw rice, chopped almonds, Lipton's soup and water. Bake 1 1/2 hours at 300°. This recipe serves 12.

Clara Butts

SHRIMP DIP

1 (5 oz.) can shrimp, drained, mashed
1 T. onion, finely minced
1/4 tsp. salt
2 tsp. lemon juice
1/2 c. mayonnaise (use mayonnaise)
2 dashes Tabasco sauce

Mix well and let stand at least 2 hours. Very, very good!

Frances Farrington

SLOPPY JOES

1 lb. lean ground beef
1 green pepper, chopped (optional)
1 onion, chopped
3 T. ketchup
1 T. mustard
2 tsp. Worcestershire sauce
1 can cream of chicken soup
1 tsp. sugar
1 T. chili powder

Brown ground beef, pepper and onion. Add remaining ingredients and simmer at least 1/2 hour or longer. Serve on hamburger buns.

Pat Lietz

Sloppy Joes (serves 75)

10 lbs. ground beef
6 med. onions
3 T. salt
3 tsp. pepper
1 (No. 2) can tomatoes
1 sm. can tomato purée
2 bottles ketchup
4 T. chili powder (heaping)
10 T. Worcestershire sauce
1/2 c. mustard
1/2 c. vinegar
Garlic salt
OPTIONAL:
1 T. liquid smoke

Brown ground beef and onion. Add rest of ingredients. Simmer 1 hour.

Doris McDaniel

Sour Cream Noodle Bake

1 (8 oz.) pkg. med. noodles
2 T. margarine
1 tsp. salt
1/8 tsp. pepper
1 c. creamed cottage cheese
1 c. sour cream *or* prepared mix
1 1/2 lbs. ground beef
1 (15 oz.) can tomato sauce
1 onion
3/4 c. sharp Cheddar cheese, shredded

Cook noodles in boiling salted water and drain. Brown meat in margarine. Add seasonings, then tomato sauce. Simmer 5 minutes. Combine cottage cheese, sour cream and noodles. Put into greased 2 quart casserole; bake 20 to 30 minutes at 350°. Top with grated cheese.

Doris Ramsour

Stuffed Pork Chops

4 thick pork chops (1 1/2 lbs.)
1 1/2 c. soft bread crumbs
1 T. onion, finely chopped
1/2 c. corn (whole kernel)
1/2 tsp. salt
1/8 tsp. pepper
2 T. butter *or* margarine, melted

Cut pocket in each chop. Toss together lightly - all ingredients; stir in melted butter. Fill pockets in chops with this stuffing mixture. Arrange on heat resistant chop plate. Bake in moderate oven (350°) 1 1/4 to 1 1/2 hours.

Katherine Fulton

Sweet And Sour Meatballs

1 lb. ground beef
1 c. cracker crumbs
1 c. milk
1 egg
Onion, chopped
Green pepper

Mix ground beef, cracker crumbs, milk, egg, onion and green pepper together. Roll into balls and brown in skillet.

SAUCE:
1/4 c. vinegar
3 T. sugar
1/2 c. ketchup
1 T. A-1 sauce
1 T. Worcestershire sauce

Mix the sauce ingredients together and pour over meatballs. Bake in 300° oven 1 hour.

Marion Mood

TAMALE PIE

1/4 lb. beef
1/4 lb. pork
1/4 lb. smoked ham
1 c. onion, chopped
1 c. green pepper, chopped
3 T. fat
3/4 c. cornmeal
1/4 c. milk
1 (8 oz.) can tomato sauce
1 T. salt
2 T. sugar
2 tsp. chili powder
1 (No. 2) can corn (cream style)
1 sm. jar stuffed olives (juice too)

Grind the beef, pork and ham coarsely. Sauté with chopped onion, green pepper and fat. When they are browned, add tomato sauce, sugar, salt, cream corn and olives, using juice. Simmer the mixture a few minutes and add 3/4 cup cornmeal mixed with 1/4 cup milk and 1 cup hot water. Pour the whole thing into a baking dish. Cover and bake 1 1/2 to 2 hours. Remove the lid during the last half hour to brown. This is a whole meal dish and we like it around the 4th of July for a picnic supper with salad and fruit. *Frances Farrington*

TAMALE PIE

1 1/2 lbs. ground beef
1/4 c. onion
2 cans red kidney beans
1 can tomatoes
Salt *and* pepper
1 pkg. Williams chili (2 T. chili powder)

Brown onion and ground beef in heavy skillet; salt and pepper to taste. Add kidney beans and tomatoes, and package Williams chili. Simmer until thick. Prepare 1 recipe of cornmeal mush; cook mush while ground beef simmers. In a Pyrex casserole (12 x 8 inches) place a layer of mush, layer of meat and a layer of mush. Bake in 325° to 350° oven 1 hour. This recipe serves 6 to 8. *Dorothy Hodges*

TARTAR SAUCE

Mix equal amounts of the following:
Miracle Whip salad dressing
Relish, chopped
Onion, chopped

One-half (1/2) cup of each is good amount. *Katherine Fulton*

TUNA CASSEROLE

1 can mushroom soup
1 sm. can peas
1 pkg. noodles
2 sm. cans tuna
Potato chips

Cook noodles in boiling water. Drain. Add mushroom soup, peas, and tuna. Put crushed potato chips on bottom of pan; add tuna mixture and top with more crushed potato chips. Bake in 350° oven 30 to 35 minutes.

Doris McDaniel

TUNA CASSEROLE

1 (4 oz.) pkg. noodles
1 c. white meat tuna
1 can mushroom soup
1 can cream of chicken soup
1 can green asparagus
1 sm. green pepper, diced
Sm. amount onion
1 c. cheese, grated

Mix together and bake in slow oven 1 hour. Use grated cheese on top.

Doris Brown

TUNA CASSEROLE

This is a new cheese version. Bakes in 15 minutes.

1 1/2 c. broken noodles
1/2 c. Pet milk
1 c. American cheese, grated
1/2 c. broken potato chips
1 can cream of mushroom soup *or* cream of chicken soup
1 (7 oz.) can tuna, drained
1/3 c. onion, cut up

Cook broken noodles in unsalted water. Drain and mix with cream of mushroom or chicken soup, 1/2 cup Pet milk, drained tuna, grated cheese and chopped onion. Pour into a greased 1 1/2 quart baking dish. Top with broken potato chips. Bake in hot oven (425°) until bubbly hot. *Faye Bates*

TUNA SQUARES

1 can tuna, scalded
3/4 c. half & half
1/3 c. cashew nuts, halved
1/4 c. onion, chopped
1 can mushroom soup
1 sm. can chow mein noodles (save 1/4 to put on top)
1 c. celery, diced
Salt, to taste

Mix and pour into greased 8 x 5 inch pan. Top with noodles. Bake at 325° 45 minutes to 1 hour. This recipe serves 6. *Clara Butts*

YORKSHIRE PUDDING

(Serve With Roast Beef)

BATTER:

1 c. flour
1 c. milk
1/4 tsp. salt
3 eggs

Remove partially cooked roast 45 minutes before done. Pour off enough fat for gravy; with remaining fat, thoroughly grease side of roaster. Pour in batter made as follows: mix dry ingredients; add milk and well-beaten eggs. Beat vigorously. Pour batter in pan about 1/2 inch thick. Put roast on rack over pudding so juice will drip into pudding. Bake 15 minutes at 425°; reduce heat to 375° for 30 minutes more. In meantime, make gravy. The success of pudding is in the beating - the amount of air in the mixture determines lightness of pudding.

Hazel Curtis

WESTERN BEEF STEW

(25 PEOPLE)

6 lbs. beef
6 tsp. salt
1 1/2 c. flour
Pepper
Paprika
Boiling water
2 T. chili powder
4 c. carrots, cut up
4 c. celery, cut up
2 c. onion, sliced
8 c. potatoes, cut up
4 T. parsley, minced

Use less tender cuts of beef and cut in uniform pieces, 1 to 2 inch cubes. Dredge in a paper bag containing a mixture of flour, salt, pepper and paprika. Brown in 6 tablespoons of hot fat in heavy skillet, turning to brown on all sides. Add enough boiling water to almost cover. Stir in chili powder. Cover kettle tightly and simmer meat 2 hours, or until tender. Do not boil. Add vegetables and continue cooking until tender. To thicken gravy, slowly stir in a paste made by blending flour and water (1 1/2 tablespoons flour for each cup of liquid).

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WESTERN BEEF STEW
(Continued)

Continue heating a few more minutes to cook the starch in the flour.

VARIATION:

You may add 2 quarts of tomatoes and a head of cabbage; also any leftover vegetables you might have, such as peas, and lima beans. You may also omit the chili powder if you like. *Jean Drumm*

BAKED FISH ROLL-UPS

6 strips bacon
1 (8 oz.) pkg. herb stuffing mix
Butter *or* margarine, melted
1/4 c. minced onion
6 thin flounder fillets *or* any white fish
2 T. minced parsley
Mushroom-caper sauce

Fry bacon crisp; drain; measure drippings; crumble bacon. Prepare stuffing mix as directed on package, adding enough melted butter or margarine to bacon drippings to equal amount of fat called for. Stir in bacon, parsley and onion; mix well.

Spread equal amount of stuffing on each fillet; roll up; secure with wooden picks. Place each roll-up in well-greased muffin cup. Brush with additional melted butter or margarine. Bake at 375° for 30 minutes. If necessary, brush again with melted butter; run under broiler to brown. Serve with mushroom-caper sauce. Makes 6 servings.

MUSHROOM-CAPER SAUCE:

1 (3 oz.) can broiled sliced mushrooms
Milk *or* cream
1 (10 3/4 oz.) can cream of mushroom soup
2 T. capers

Drain mushrooms; measure broth. Add enough milk or cream to measure 1/3 cup. Blend with soup. Add mushrooms and capers. Heat. Makes 6 servings. *Alma Hass*

BARBECUE SAUCE

1 (8 oz.) can Hunt's tomato sauce
1/2 c. A-1 steak sauce
1/3 c. Wesson oil
1/3 c. firmly packed brown sugar
2 T. vinegar

Combine all ingredients; mix well. Makes 2 cups. Refrigerate until needed. Good basic barbecue sauce for about anything that can be barbecued.

Doris Hastings

BARBECUE SAUCE

1/2 c. salad oil
1/2 c. chili sauce
1 c. vinegar
1 T. chopped onions
1 clove garlic
2 lemon slices
1 tsp. Worcestershire sauce
1/2 tsp. chili powder
1/4 c. brown sugar

Combine all ingredients and mix well. Makes 2 cups. This is an excellent baste for chicken or fish.

Jeanette Rees

If you can read the handwriting on the wall -
Your children are old enough to know better.

BARBECUE SAUCE

3 c. sugar
1/2 tsp. red pepper
1/2 tsp. garlic powder
3 tsp. salt
1/2 c. Worcestershire sauce
1/3 c. vinegar
1/2 gal. water
2 tsp. black pepper
1/2 tsp. celery seed
4 tsp. barbecue spices
1 c. prepared mustard
1/2 c. liquid smoke
1 gal. ketchup

Mix well sugar, spices, salt, mustard and garlic powder. Add rest of the ingredients. Bring to a boil and boil for 5 minutes, stirring constantly. Keeps indefinitely in refrigerator. (Recipe requested.) *Jalene Coward*

ATHENS MOUSAKA

2 *or* 3 lg. eggplants *or* squash
1 1/2 lbs. ground beef *or* lamb
4 lg. onions
1 c. tomato paste (scant)
4 garlic cloves (optional)
1/2 c. grated cheese
Oil
1 tsp. salt, pepper

Slice eggplant. Fry in oil until brown. Place half in bottom of a 9 x 13 inch Pyrex pan.

Fry meat; slice onion, fry until brown. Add tomato paste mixed with other ingredients. Cook 5 minutes. Remove from fire. Add grated cheese. Cover eggplant with meat mixture. Add top layer of eggplant.

CREAM SAUCE:
3 c. milk, warmed
6 T. flour
1 tsp. salt
4 T. margarine
2 eggs
1/2 c. cheese

Make the white sauce of the milk, margarine, flour and salt. Cool slightly. Add the beaten eggs. Pour over the casserole. Sprinkle grated cheese on top. Bake 35 to 45 minutes in a 350° oven. *Florence McKee*

BEEF BOIL AND DRESSING

Boil approximately 2 lbs. beef, flake it
4 c. dressing
1 can mushroom soup
DRESSING:
4 c. cubed bread
2 eggs
1/2 c. chopped onion
Salt *and* pepper

Add beef broth until very, very juicy. Arrange layers of beef and dressing making certain beef is on top and bottom. Pour mushroom soup over all. Bake in slow oven, 325°, for 30 minutes until bubbly. Serve with a green salad and a light dessert.

Nadine Dymond

BEEF BOLOGNA

2 lbs. extra lean ground beef
2 T. Morton Tender-Quick
1/4 tsp. onion salt
1 1/2 tsp. liquid smoke
1/8 tsp. garlic salt
1 c. water

Mix and shape into two rolls. Wrap in Saran Wrap and refrigerate for 24 hours. Remove Saran Wrap.

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BEEF BOLOGNA
(CONTINUED)

Place in pan and bake at 325° for one hour. Freezes well.

Jean Baumgartner, Lena M. Birt

HOMEMADE SALAMI

2 T. Morton's Tender Quick
1 T. liquid smoke
1 T. onion powder
1 tsp. freshly cracked pepper
1 T. whole peppercorns
1 T. whole mustard seed
1 tsp. cumin
1 tsp. crushed hot red pepper *or* 1/2 tsp. cayenne pepper
2 lbs. lean ground beef
1 c. water

Combine all ingredients and mix well. Refrigerate and mix once each day for three days. On fourth day, shape into rolls (approximately four) and bake for one hour at 350°. This freezes well for later use.

Martha Jarvis

SUMMER SAUSAGE

5 lbs. ground beef
2 1/2 tsp. coarse ground pepper
2 1/2 tsp. garlic powder
2 1/2 tsp. mustard seed
2 1/2 tsp. red pepper *and* peppercorn

Combine all with 2 teaspoons liquid smoke and 5 rounded teaspoons of Morton Tender Quick cure. On first day, mix, cover, and put in refrigerator. On second, third and fourth days, mix. Set out to warm a little before mixing. On fifth day, mix, work and roll out into three neat rolls. Put in a broiler pan on rack and do in order. Bake at 140° for 1 hour - 200° for 45 minutes - 140° for 1 hour - 200° for 45 minutes - 140° for 2 hours - 200° for 45 minutes. Turn off oven and leave in oven one hour. Turn several times and blot with paper towels while baking. Cool and wrap. *Doris Rush*

HOMEMADE SMOKED SUMMER SAUSAGE

1 tsp. Morton's Tender Quick
3/4 tsp. coarse black pepper
1 tsp. mustard seed
1/2 tsp. garlic salt
1/2 tsp. liquid smoke
1 lb. lean ground beef
1/2 tsp. onion salt

Combine all ingredients, adding enough water to make mixture bind. Mix well with your hands once each day for three days. Keep covered in the refrigerator. On fourth day, shape into a roll and bake for one hour at 350°. This sausage freezes well for later use. *Martha Jarvis*

BEEF BRISKET

1 beef brisket (any size)
2 T. liquid smoke
1 tsp. garlic salt
1 tsp. onion salt
2 tsp. celery salt
1 1/2 tsp. salt
2 tsp. Worcestershire sauce
2 tsp. pepper
1 c. barbecue sauce

Marinate overnight. Seal in foil and cook slowly for six hours at 250°.

Everett Cole

Nothing makes people stoop so low as a keyhole.

Beef Bourgoine

2 lbs. stew meat, cut into sm. pieces
1/4 lb. margarine
1/2 c. onion
1 T. flour
Pinch of thyme
Pinch of pepper
1 can jellied consommé
1 c. Burgundy wine (cheap red)
1 (4 oz.) can mushroom stems *and* pieces

Sauté onions in margarine. Add meat and brown well. Add flour, thyme, pepper and stir until smooth. Add 2/3 can of consommé and the wine. Simmer, tightly covered, for three hours, checking on the liquid. Add mushrooms and the rest of the consommé and simmer for 1 more hour. Serve over rice. Good recipe for large group since less tender cuts of meat can be used. It keeps for indefinite serving and is relatively inexpensive. *Mary Jane Venning*

Beef And Cheese Fold-Over

1 lb. ground beef
1/4 c. chopped onions
3/4 c. barbecue sauce
6 slices Cheddar cheese
2 (8 oz.) pkgs. crescent rolls
2 tsp. sesame seeds

Brown meat and onion. Stir in barbecue sauce. Set aside. Unroll dough into 4 long rectangles on ungreased cookie sheet. Overlap long sides. Firmly press perforations and edges to seal. Form a 15 x 13 inch rectangle. Spread meat mixture in a 4 inch strip down middle to within 1 inch on ends. Top meat with cheese slices. Fold up ends, fold long sides over, filling overlapping edges. Pinch to seal. Sprinkle with sesame seeds. Bake 20 to 25 minutes at 375° until golden brown. Let stand 5 minutes before serving. *Jo Cox*

Onion Braised Beef

4 med. carrots (about 1/2 lb.), halved lengthwise
2 lbs. boneless chuck steak (1 inch thick)
2 T. shortening
Dash of salt, pepper *and* paprika
1 can Campbell's onion soup
3 med. potatoes (about 1 lb.), quartered

Cut carrots into 3 inch pieces. Brown steak in shortening. Season with salt, pepper and paprika. Add soup. Cover. Cook over low heat 45 minutes. Add carrots and potatoes. Cook 45 minutes longer or until meat and vegetables are done. Stir occasionally. Thicken sauce if desired.

Gene Deckert

Brisket

Use approximately one envelope of Lipton onion soup mix for about four pounds of meat. Remove extra fat. Place some of soup mix on heavy foil, then meat, fat side up, then rest of soup mix. Bake at 300° for four hours. Cover meat with foil. *Mary Jane Venning*

Zesty Cabbage Rolls

1 med.-sized head cabbage
1 c. chopped onion
1 1/2 lbs. ground beef
2/3 c. salted crackers, crushed
1 c. dairy sour cream
2 tsp. salt
1 tsp. pepper
3/4 tsp. Worcestershire sauce
1 bay leaf
1 garlic clove
2 c. tomato juice

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ZESTY CABBAGE ROLLS

(Continued)

Wash and trim cabbage. Separate 12 or 8 large leaves from head. Drop leaves into boiling salt water; cover, cook for 3 minutes. Drain and dry well.

For filling, combine onion, ground beef, crackers, sour cream, salt, pepper and Worcestershire sauce. Mix well. Place about 1/3 cup of meat mixture on each cabbage leaf; roll leaf around meat tightly; secure with toothpicks. Shred enough cabbage to make 4 cups. Place cabbage in fry pan; add bay leaf and garlic. Place cabbage rolls on shredded cabbage. Pour tomato juice over rolls; cover. Cook over low heat (300°) about 45 minutes or until tender when pierced. Remove cabbage rolls and shredded cabbage to serving dish.

Mix 1 tablespoon flour with 2 tablespoons cold water to make a paste. Add to juice. Cook slowly 6 to 8 minutes. Pour over cabbage rolls. Serves 6.

Doris Hastings

CHEESE AND NUT CROQUETTES

2 T. butter
1 c. milk
1 c. bread crumbs (dry)
1 tsp. lemon juice
2 envelopes George Washington broth (get at health food center)
2 T. flour
1 1/2 c. walnuts, chopped fine
2 T. chopped onions
1/2 c. sharp cheese, grated
1 egg

Make a white sauce of melted butter, flour and milk. Add cheese to white sauce and stir until melted. Add nuts, crumbs, onion, broth and salt to taste. Roll in egg mix, then crumbs (1 egg plus 2 tablespoons water). Fry in deep fat until golden brown, keep turning. Lay on paper towel to drain.

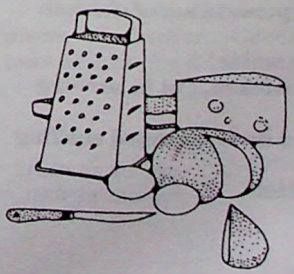
Helen Yaeger, Edna Archer

TOASTY CHEESE BAKE

8 slices bread
Butter *or* margarine
1/2 lb. ground beef
1/4 c. chopped onion
3/4 c. milk
1/8 tsp. dry mustard
1 T. prepared mustard
2 T. chopped celery
1/2 tsp. salt
1 c. shredded American cheese
1 egg, slightly beaten
Dash of pepper
1/2 tsp. salt

Heat oven to 350°. Toast bread, buttering both sides. Cook and stir meat, onion, celery, prepared mustard, and 1/2 teaspoon salt until meat is brown and onion tender. Alternate layers of toast, meat mixture, and cheese in greased baking pan, 9 x 9 x 2 inches. Mix remaining ingredients and pour over layers in pan. Bake, uncovered, 30 to 35 minutes. Serves 4.

Alice Ackerson



Chicken Breasts And Chipped Beef

4 chicken breasts, boned *and* halved
8 slices bacon
Chipped beef
1 c. sour cream
1 can cream of mushroom soup
Salt *and* pepper

Put chipped beef in bottom of well-greased, buttered casserole. Wrap a slice of bacon around each of the 8 boned chicken breasts and lay on chipped beef. Combine soup, sour cream, salt and pepper. Do the night before. Bake for 3 hours at 275° or 1 1/2 hours at 350°. *Alma Hass*

Chicken Breasts With Rice

1 1/2 c. instant rice
2 cans cream of chicken soup
1 can cream of mushroom soup
1 pkg. dry onion soup
3 c. milk
6 *to* 8 chicken breasts

Mix together the 3 cans of soup, the dry soup mix and milk. Take out 1/4 of mixture for reserve. Mix remaining with rice and pour into a pan of adequate size to lay on chicken breasts. On top of mixture, lay breasts with fatty part down. Pour remaining soup mixture over top. Bake one hour at 300°. Turn chicken over and bake one hour longer. *Jo Cox*

Creamy Crunchy Chicken

2 envelopes Lipton cream of chicken Cup-A-Soup
1 1/2 c. boiling water
2 *to* 2 1/2 lbs. chicken, cut in serving pieces
1 1/2 c. crushed herb seasoned stuffing mix
2 T. melted butter

Preheat oven to 375°. In a bowl, blend 1 envelope cream of chicken flavor Cup-A-Soup and 3/4 cup water. Dip chicken in mixture, then in crumbs. Place in shallow baking pan and drizzle with butter. Bake 1 hour. Combine remaining envelope of cream of chicken flavor Cup-A-Soup and 3/4 cup water for gravy. Serves 4.
Edna Archer

Chicken Casserole

5 chicken breasts, boiled in salted water *and* cut into bite-size pieces
2 pkgs. frozen broccoli, cooked per directions
2 cans cream of chicken soup
1 c. mayonnaise (real, not cooked, dressing)
1/2 tsp. curry
2 T. lemon juice
1 c. grated Cheddar cheese

Arrange broccoli in buttered 9 x 13 inch pan. Cover with chicken pieces. Mix next four ingredients together and pour over chicken pieces. Sprinkle with cheese. Bake 45 minutes at 350°. *Helen Collom*

Chicken Casserole

Bake in one large pan or two smaller pans. Freezes well.

4 c. diced chicken
4 c. chicken broth
1 1/2 c. diced celery
1 1/2 c. diced cheese
1 lg. onion, diced
2 eggs
1 can mushroom soup
4 c. cracker crumbs (Ritz *or* soda crackers)
1 tsp. pepper
1 1/2 tsp. salt *or* to taste

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CHICKEN CASSEROLE
(Continued)

Combine all ingredients except for 1 cup cracker crumbs saved to sprinkle on top of casserole. Bake 45 to 55 minutes at 350°. *Ramona Rucker*

CHICKEN DIABLE

1 broiler-fryer (about 3 lbs.), cut up
4 T. (1/2 stick) butter *or* margarine
1/2 c. honey
1/4 c. prepared mustard
1 tsp. salt
1 tsp. curry powder

Melt butter or margarine in a shallow baking pan; stir in remaining ingredients. Roll chicken pieces in mixture to coat both sides, then arrange meaty side up in a single layer in same pan. Bake in moderate oven at 375° for one hour or until chicken is tender and richly glazed.

Ruth Anderson

CHICKEN ENCHILADAS

1 (3 lb.) chicken
1 lg. onion
1/2 c. celery
1/4 c. margarine
2 cans cream of chicken soup
1 can green chilies
1 pkg. tortillas
1 c. Cheddar cheese

Boil chicken with 1/4 of the onion and celery until tender. Cool and bone. Save the broth. Sauté onion in butter; set aside. Mix chicken, 2 cups broth, chicken soup, chilies and onion together. Cut tortillas in half. Cover the bottom of a greased 9 x 13 inch pan with tortillas. Then pour over that a layer of chicken mixture. Alternate tortillas and chicken, ending with chicken. Sprinkle with grated cheese. Bake at 350° for 30 minutes.

Eleanor Legleiter

CHICKEN HOT DISH

1 can cream of mushroom soup
1 can cream of chicken soup
1 sm. can evaporated milk
2 c. Chinese noodles
Green pepper *and* pimiento
1 c. cooked celery
1 *to* 2 c. chicken
1 sm. can mushroom buttons
Slivered almonds

Mix (except nuts). Bake in greased dish set in pan of water for 1 hour at 275°, then 1 hour at 350°. Liquid evaporates. Sprinkle almonds on top after pouring mixture into pan to bake. It's good without the almonds.

Alice Maltbie

CHICKEN AND RICE CASSEROLE

Melt butter in a roasting pan to cover bottom of pan. Rub butter on sides of pan.

Stir and pour into pan:
1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 qt. milk
1/2 tsp. salt
Pepper
1 3/4 c. raw rice (not Minute)

On top of mixture, place 6 to 12 pieces of chicken. Cover tightly and bake at 350° for 2 1/2 hours. Serves 6.

Gertrude Jeter

Always be sure your brain is in gear
before you put your mouth in motion.

CHICKEN IN THE GRASS

2 *to* 3 lbs. asparagus, ends trimmed
1 broiler-fryer (about 3 lbs.), cut up
1 1/2 T. flour
2 T. minced parsley
1 tsp. salt
1/4 c. butter *or* margarine
1 lg. onion, minced
1/2 c. cream *or* chicken broth
1 tsp. lemon juice
Dash of pepper

Cook asparagus, reserving cooking liquid. Press 1/4 of the asparagus through sieve or purée in blender; set aside.

Heat butter in heavy skillet and brown chicken and onion. Remove chicken; set aside. Blend flour into dripping, then stir in about 1 cup reserved asparagus liquid. Add chicken, cover and simmer 30 minutes or until chicken is tender, stirring occasionally. Stir in cream and parsley; cook 3 to 4 minutes or until sauce thickens, stirring. Stir in asparagus purée, lemon juice, salt and pepper. Cook until heated through. Arrange remaining asparagus around the edge of heated platter. Spoon chicken and sauce into center. Makes 4 servings. *Jean Drumm*

CHICKEN SCALLOP

4 c. diced, cooked chicken
3 c. soft fine bread crumbs
1 1/2 c. cooked rice
3/4 c. chopped celery
3/4 c. chopped onion
1/3 c. chopped pimiento
4 eggs, slightly beaten
3/4 tsp. salt
3/4 tsp. poultry seasoning
1 1/2 c. chicken broth
1 1/2 c. milk

Combine all ingredients and spoon onto 9 x 13 inch baking dish. Bake 50 to 55 minutes at 350° or until knife comes out clean when testing in center of dish. Let set 3 to 5 minutes then cut in squares. Serve with creamy mushroom sauce.

CREAMY MUSHROOM SAUCE:

1 can mushroom soup
1/4 c. milk
1 c. dairy sour cream

In a pan, heat milk and soup while stirring constantly, stir in sour cream and heat just to very hot.

Effie Mullett

GOOD CHICKEN

1 pkg. dry onion soup
1 layer dry washed rice (I use wild rice)
1 layer chicken pieces (3 breasts)
1 can cream of chicken soup
Salt *and* pepper, to taste

Place in buttered baking dish all ingredients except soup. Dilute soup with one can of water and pour over chicken. Bake at 350° until chicken is tender, about 1 hour. *Florence Schaar*

HOT CHICKEN SALAD

1 (5 oz.) can chicken
1 can cream of chicken soup
1/2 c. salad dressing
1 T. chopped onion
1 c. chopped celery
1/2 c. almonds
2 tsp. lemon juice
3 hard-cooked eggs

Put layer of corn chips (crushed) in bottom of pan. Mix other ingredients and put on top of corn chips. Cover with 2 cups crushed potato chips. Bake 15 minutes at 450°.

Barbara Headrick

HAWAIIAN CHICKEN

1 frying chicken, cut into pieces
Salt, pepper *and* flour

Brown chicken and place in baking dish.

SAUCE:

1/2 c. brown sugar
2 T. cornstarch
1/2 tsp. salt
1/3 c. white vinegar
1 T. soy sauce
1 c. pineapple juice
1 lg. can pineapple chunks, drained, reserve juice
1 lg. green pepper (slivered lengthwise)

Combine brown sugar, cornstarch, salt, vinegar, soy sauce and pineapple juice in saucepan. Cook over medium heat until thick and clear. Add pineapple chunks and green pepper and pour over chicken. Cover with aluminum foil and bake 1 1/2 hours at 350°.

Doris Rush

HOT CHICKEN OR TURKEY SALAD

2 1/2 c. diced chicken *or* turkey
2 cans cream of chicken soup
1/2 c. slivered almonds
2 c. diced celery
1 T. lemon juice
1/4 c. chopped onion
4 hard-cooked eggs, chopped
1 sm. jar pimiento, chopped
1 c. mayonnaise
1 c. grated cheese *or* 1 can Cheddar cheese soup
2 c. crushed potato chips

Cook and bone chicken. Mix all ingredients except the grated cheese and potato chips. Put in a 9 x 12 inch pan. Refrigerate overnight. When ready to bake, sprinkle potato chips and grated cheese on top. Bake 30 minutes (longer if needed) at 400°. If Cheddar cheese soup is used, omit the cheese.

Mary Hereford

ITALIAN PIZZA CHICKEN

1 cut up fryer
1/4 tsp. garlic salt
1/2 tsp. paprika
1/2 lb. pork sausage
1/2 tsp. oregano
1/4 c. flour
2 tsp. salt
1 1/2 c. tomatoes

In a 9 x 9 x 2 inch baking dish, cook sausage about 5 minutes, cutting it up as it cooks. Add 1/2 cup tomatoes. Roll chicken in mixed dry ingredients and place in pan on top of sausage and tomatoes, skin side down. Bake 30 minutes at 400°. Turn chicken, add remaining cup of tomatoes and continue baking until tender, about 30 more minutes. Serves 4.

Pat Brazill

SAVORY SKILLET CHICKEN

2 *to* 2 1/2 lbs. chicken, cut into serving pieces
2 envelopes Lipton cream of chicken flavored Cup-A-Soup
1 1/4 c. boiling water
1/2 tsp. crushed rosemary

In a skillet, brown chicken; add cream of chicken Cup-A-Soup mixed with water and rosemary. Simmer covered about 45 minutes. Serves 4 to 5.

Edna M. Archer

Success depends upon your backbone, not your wishbone.

Mexican Chicken Divan

4 whole chicken breasts
1 doz. corn tortillas (soft)
2 cans cream of chicken soup
1 c. milk
2 sm. cans green chili salsa
1/4 tsp. allspice
1/4 tsp. nutmeg
1/4 tsp. cinnamon
2 green peppers, diced
12 mushrooms, quartered
1 lb. Cheddar cheese, grated
2 T. water
Butter *or* margarine

Bake and cut into small pieces, the chicken breasts. Cut tortillas into 1 inch squares. Mix the soup with the milk, salsa and spices. Generously butter a large baking dish and wet the bottom with the water. Begin by spreading a layer of tortillas on the bottom. Cover with half the chicken, then the green peppers and mushrooms (1/2). Over this pour half the soup and salsa mix. Then start over with another layer of tortillas followed by chicken, vegetables and soup. Sprinkle cheese over the top; cover tightly and refrigerate overnight. Bake in a 300° oven for 1 to 1 1/2 hours, uncovered. *Jo Cox*

Scalloped Chicken Or Turkey

4 c. cooked chicken, cubed
3 c. soft bread crumbs
1 1/2 c. rice, cooked
1/4 c. onions, chopped
3/4 c. celery, chopped
4 eggs, slightly beaten
1 c. chopped pimiento
3/4 tsp. salt
3/4 tsp. poultry seasoning
1 1/2 c. chicken broth
1 1/2 c. milk

Combine all ingredients. Bake in a 9 x 13 inch baking dish at 350° for 50 to 55 minutes or until knife comes out clean. Serve hot. *Anna Adrian*

Quickie

1 can chicken rice soup
1 can cream of chicken soup
1 sm. can *or* 1 *or* 2 c. cooked chicken
1 sm. can condensed milk
1 sm. can mushrooms
1 sm. jar pimiento
1 can chow mein noodles

Mix and put in casserole. Top with crushed potato chips. Bake one hour at 350°. Excellent for covered dish supper or large group. *Florence Schaar*

Calico Beans

1/2 lb. bacon, dice, fry *and* drain
1/2 c. onion *and* 1 lb. ground beef, browned together
1/2 c. ketchup
1 tsp. salt
1/2 c. brown sugar
1 tsp. dry mustard
2 tsp. vinegar
1 can pork *and* beans
1 can green baby lima beans (can also use butter beans)
1 can kidney beans

Combine all ingredients and bake at 325° for one hour, or cook in Crockpot on low for 8 hours.

Pat Brazill

Green Chili Casserole

1 lb. ground beef
1 onion, chopped
1 tall can Pet milk
1 pkg. Doritos
1 can cream of chicken soup
1 can Cheddar cheese soup
1 can green chilies

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GREEN CHILI CASSEROLE
(Continued)

Brown meat and onions; add soups, milk and chilies. Simmer a few minutes. Fold in Doritos. Add a little salt if needed. *Eleanor Legleiter*

SECOND DAY CASSEROLE

3 c. diced, cooked turkey
2 hard-cooked eggs, chopped
1 (4 oz.) can sliced mushrooms
3/4 c. diced celery
1/2 c. slivered blanched almonds
1 T. minced onion
1 (10 1/2 oz.) can cream of chicken soup
3/4 c. mayonnaise
1 c. crushed potato chips

Mix together first six ingredients. Stir soup into mayonnaise; toss with turkey mixture. Turn into 2 quart casserole. Sprinkle with potato chips. Bake in a 350° oven for 30 minutes or until mixture is bubbling. Serves 6 to 8. *Florence Schaar*

AFRICAN CHOW MEIN

2 lbs. ground beef, browned in skillet
1 c. chopped onion
1 c. chopped sweet green pepper
1 c. chopped celery
1/2 c. soy sauce
1/4 tsp. black pepper

Cook onion, green pepper, and celery until tender. Add soy sauce and black pepper. Stir well and add 1 can celery soup and 1 can chicken soup. Rinse each can with 1/2 can of water and add to above meat and vegetable mixture. Pour 1 cup raw rice in bottom of casserole and spread evenly. Pour meat and vegetable mixture over top plus one extra cup of water. Cover with foil. Bake at 350° for one hour or until rice is tender. *Edna Archer*

CORN BEEF LOAF

1 (12 oz.) can corn beef, mash with fork
1 c. celery, chopped fine
1 bouillon cube (chicken)
1 sweet pepper, chopped fine
2 envelopes Knox gelatin
3 hard-boiled eggs, chopped fine
1 c. mayonnaise
1 c. hot water
1/2 sm. onion, chopped fine
1/4 tsp. salt

Dissolve bouillon cube in hot water. Dissolve gelatin in 1/2 cup cold water. Add to hot solution. Add corn beef, celery, pepper and onion, mayonnaise and chopped eggs. Pour into greased mold. This can be made in small individual molds.

SAUCE:

Mix two parts of apple jelly and one part prepared mustard to serve with loaf. *Eleanor Legleiter*

MOM'S DRIED BEEF CASSEROLE

1 c. shell macaroni
1 can mushroom soup
1 c. milk
1 pkg. dried beef, cut fine
1/2 c. grated cheese
2 hard-cooked eggs, chopped

Put uncooked macaroni in casserole. Blend soup and milk and pour over macaroni. Stir in dried beef, cheese and eggs. Bake covered 1 1/2 hours at 350°. *Pat Lietz*

Children are a great comfort in your old age -
And they help you reach it faster too.

Hot Corned Beef And Cheese Sandwiches

1 (12 oz.) can corned beef, broken into sm. pieces
4 oz. (1 c.) sharp cheese, diced
1/2 c. mayonnaise *or* salad dressing
2 T. sweet pickle relish
1 T. instant minced onion
8 onion rolls *or* hamburger buns, split *and* buttered

Combine beef, cheese, mayonnaise, relish and onion. Spoon into buns. Wrap in heavy foil. Heat over medium coals 12 to 15 minutes. Turn several times. Or heat in 350° oven for 10 to 15 minutes. *Peggy Roark*

Crab-Shrimp Casserole

1 (7 3/4 oz.) can *or* frozen crab
1 (10 oz.) pkg. frozen shrimp
1/2 c. Pepperidge Farm dressing
1/2 c. Hellmann's mayonnaise
1/2 c. dry sherry
1/2 stick butter *or* margarine

Cook shrimp and marinate with crab (if using frozen crab it must be cooked also) in sherry for at least 3 hours. Mix with mayonnaise and refrigerate. After about 1 hour, place mixture in casserole, top with dressing and butter or margarine. Bake at 375° for 30 minutes. (This is a nice luncheon dish.) *Jeanette Rees*

Egg Casserole

12 eggs, beat lightly, not frothy
1 tsp. salt
1/2 tsp. pepper
1 T. parsley flakes (dried)

Mix the above ingredients and cook to the "still gooey" stage.

Add:
1 c. sour cream
1 c. grated Cheddar cheese

Pour into an 8 or 9 inch square buttered Pyrex pan. Top with six strips crisply fried, crumbled bacon. Bake 30 minutes at 350°. *Martha Jarvis*

Cheese Egg Bake

1 c. sliced onion
1 T. butter
8 hard-cooked eggs, sliced
2 c. shredded Swiss cheese
1 can mushroom soup
6 slices caraway rye bread, buttered *and* cut diagonally into four pieces
3/4 c. milk
1 tsp. prepared mustard
1/2 tsp. seasoned salt
1/4 tsp. dill weed
1/4 tsp. pepper

Heat oven to 350°. Cook and stir onion in butter until it is tender. Spread in ungreased baking dish, 11 x 7 x 1 inch. Top with egg slices; sprinkle with cheese. Beat remaining ingredients, except bread. Pour soup mixture over cheese; overlap bread slices, buttered side up, on top of casserole. Bake uncovered 30 to 35 minutes or until heated through; then set oven control at broil and/or 550°. Broil 5 inches from heat one minute or until bread is toasted. Serves 6.

Alice Ackerson

Egg And Cheese Casserole

6 slices buttered bread, cubed
4 eggs
1/2 c. sharp Cheddar cheese, grated
2 c. milk
1/2 tsp. powdered mustard
Salt *and* pepper

Place bread in bottom of baking dish. Spread cheese on top of bread.

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EGG AND CHEESE CASSEROLE
(Continued)

Beat eggs, milk and seasonings, and pour over bread and cheese. Let stand overnight. Bake, uncovered, at 340° for 40 minutes. Serves 6 to 8.

Edna Archer

QUICHE

8 slices bread, cubed
1/2 lb. mild Cheddar cheese, grated
5 eggs
1 pt. milk
3/4 stick margarine

Melt margarine. Toss with bread crumbs. Beat eggs and milk together. Put bread in buttered 9 x 14 inch baking dish. Place cheese on top of bread. Pour eggs and milk over all. Cover and refrigerate overnight. Bake at 325° for 45 minutes. *Kae Revell*

SCOTCH EGGS WITH CELERY SAUCE (Serves 6)

6 hard-cooked eggs
2 lbs. bulk sausage
2 eggs, well-beaten
1 c. fresh bread crumbs
1 c. grated onion
1 1/2 c. finely crushed corn flakes
SAUCE:
1/4 c. butter *or* margarine
1/4 c. flour
1 can cream of chicken soup
Salt *and* pepper
1 c. chopped celery *and* tender leaves
2 c. milk

Cool completely the boiled eggs, then shell. In a bowl, mix sausage, grated onion (drain off liquid), bread crumbs and half the beaten eggs. Dry the eggs completely. Divide the sausage mixture into six parts and use to encase each egg, pressing out air. Coat sausage mixture with beaten egg and then roll in corn flakes crumbs. Press firmly for coating to adhere. Chill 30 minutes. Bake coated eggs in 350° oven in shallow greased baking pan for 35 to 40 minutes until deep brown and crusty.

To make sauce - melt the butter, sauté celery until tender, about 5 minutes. Stir in the flour, cook 30 seconds, slowly blend in the milk. Cook over low heat, stirring until sauce thickens. Stir in cream of chicken soup, salt and pepper. Serve sauce over eggs.

(This recipe came from England, very good.) *Phyllis Breckbill*

SCRAMBLED EGG CASSEROLE

1 doz. eggs
1 c. cubed Velveeta cheese (heaping)
1 c. ground ham *or* cooked sausage
2 T. dry parsley
1 (12 oz.) carton sour cream

Scramble 1 dozen eggs. 2 tablespoons parsley (dry) very lightly (just so you can handle them). Put in greased 9 x 9 x 2 inch casserole. Add cubed cheese and sour cream. Bake at 325° (glass) or 350° for 15 minutes. Add 1 cup ground ham or cooked sausage on top and bake 10 minutes. Can be fixed and refrigerated night before. Easily doubled. (Put in by request.)

Evelyn Whitcomb, Dorothy Middleton

The best way to keep a wedding ring bright and sparkling clean is to dip it in dishwater three times daily.

Egg Soufflé

1 lb. sausage
4 eggs
1 tsp. dry mustard
1/4 c. grated Velveeta cheese
6 slices bread
2 c. milk
1 tsp. salt

Brown and drain sausage. Trim the crusts and cube bread. Place in greased casserole. Beat together eggs and milk. Add mustard and salt. Also Velveeta cheese. Pour over bread. Sprinkle sausage over all. Cover with foil. Place in refrigerator overnight. Bake, covered, at 350° for 45 minutes. Uncover and bake at 325° for 15 minutes. *Dorothy Middleton*

Flounder Baked In Sour Cream

2 lbs. flounder fillets *or* sole *or* bass
Flour, salt *and* pepper
1/4 c. butter
1 *to* 2 T. paprika (optional)
1/4 c. grated Parmesan cheese
1 c. sour cream
Fine dry bread crumbs

Preheat oven to 400°. Roll fish in flour seasoned with salt and pepper. Shake off excess flour. Heat butter in skillet and sauté fish until golden. Arrange fillets in baking dish and sprinkle with paprika. Stir cheese into sour cream and spoon over fish. Top with crumbs and dot top with butter. Bake, uncovered, for about 10 minutes. Serves 6. Be sure fish is completely thawed. *Yolanda Baumgartner*

Ground Beef-Cabbage Crockpot

3 T. margarine
1 head cabbage, shredded
1 can mushrooms
1 lg. onion, chopped
1 lb. ground beef
2 (6 oz.) cans tomato sauce
2 cans water

Arrange in layers as listed. Crumble ground beef on top (uncooked). Pour tomato sauce and water over top. Cook on slow for 6 to 8 hours. *Dorothy Kelley*

Stuffed Green Peppers

6 med. peppers
1 1/2 lbs. ground beef
1 T. instant minced onions
3/4 c. quick cooking oatmeal
1 c. grated Cheddar cheese
1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1 can tomato soup

Cut peppers in half lengthwise. Remove seeds. Cook in boiling water 5 minutes. Rinse in cold water. Drain. Combine meat, onions, oatmeal, cheese, spices and one-half can soup. Sprinkle inside of peppers with salt and pepper. Fill with meat mixture. Place in a 13 x 9 inch pan; add small amount of water. Bake, uncovered, at 350° for 30 minutes. Spread rest of soup over top of each pepper. Cook 10 to 15 minutes longer. *Zelma Myers*

A way to right words is to keep them in the heart, until they are gentle and until the lips will speak them softly.

Ham And Cheese Rolls

8 frankfurter rolls
1 1/2 c. cooked ham, diced
1 c. diced Swiss cheese
1/4 c. sliced green onions
1/4 c. sliced pimiento stuffed olives
1/2 c. dairy sour cream
1 tsp. prepared mustard
1/4 tsp. salt

Mix ingredients together. Spread on buttered buns. Wrap in foil. Heat until cheese is melted. *Faye Baxter*

Ham Asparagus Quiche

1 c. cooked ham, diced
1 lb. fresh asparagus, trimmed to 4 inches, cooked crisp-tender *and* well-drained
1 c. Swiss cheese, diced
Dash of salt
9 inch pastry shell, partially baked
3 eggs
1 c. light cream
1/4 tsp. pepper

Sprinkle ham evenly in shell. Arrange asparagus spears spoke fashion evenly over ham. Sprinkle with cheese. Beat eggs, cream, salt and pepper until mixed but not frothy. Pour over ham and cheese. Bake in a 375° oven 30 to 40 minutes or until custard is set. Serves 6.

NOTE: To prebake shell partially prick pastry with fork about 12 times. Cover with circle of waxed paper, then pour in dry rice or beans to weigh down pastry. Bake at 425° oven 12 minutes. Remove beans or rice and waxed paper. Fill shell and bake as recipe specifies. *Jean Drumm*

Ham Loaf

1 lb. cured ham
2 lbs. fresh pork shoulder *or* any fresh ham
1 c. milk
1 c. bread crumbs
2 eggs, beaten
1/2 c. vinegar
1/2 c. water
1/2 c. brown sugar
1 T. dry mustard

Grind and mix the cured ham and fresh pork. Combine milk and beaten eggs and bread crumbs. Add meat and milk-egg mixtures. Bring to a boil the vinegar, water, brown sugar and mustard and then pour over the meat. Bake in loaf pan at 350° for 1 hour.

DRESSING FOR HAM LOAF:
Hellmann's mayonnaise
Horseradish, to taste
Some sour cream *or* buttermilk
Dash of sherry

Ruth Clow

Ham-Potato Casserole

1 can cream of celery soup
1/2 c. top milk
1 tsp. salt
1/2 tsp. pepper
1 c. diced ham, cooked
3 c. thinly sliced potatoes
1 onion, sliced thin
3 T. margarine
Paprika

Combine soup, milk, salt and pepper in a 2 quart casserole. Place ham, potatoes, and onions in layers. Sprinkle with paprika and dot with margarine. Bake, covered, in a 375° oven for 45 minutes; uncover and sprinkle grated cheese on top and allow to bake 15 more minutes.

Florence Schaar

BARBECUED HAMBURGER

1 1/2 *or* 2 lbs. ground beef
1 c. milk
3/4 c. cracker crumbs
2 T. onion

Mix and make into balls about the size of golf balls and fry until partly done.

SAUCE:

2 T. Worcestershire sauce
3 T. vinegar
1 med. onion
1/2 c. water
1/2 c. brown sugar
1 c. ketchup

Bring to a boil; then simmer for 20 minutes. Pour over ground beef and bake 30 to 45 minutes at 350°.

Doris Rush

BARBECUED HAMBURGERS

1 lb. ground beef
1 sm. onion, cut fine

SAUCE:

1 T. brown sugar
1 T. vinegar
1 T. flour
1/2 c. ketchup
1 tsp. mustard (dry *or* French's)
Water

Brown 1 pound ground beef with onion. Make a sauce of brown sugar, vinegar, flour, ketchup and mustard. Add sauce to the meat and onion. Add a little water and simmer 20 minutes or more. Serve on heated buns.

Alma Hass

WESTERN HAMBURGERS

1 lb. ground beef
1 sm. onion, cut fine
1 T. ketchup
1 T. mustard
1 can chicken gumbo soup

Brown ground beef and onion. Add ketchup, mustard and soup. Simmer. Serve on half bun. Serves 4 or 5.

Alma Hass

HAMBURGER CASSEROLE

1 lb. ground beef
1 can cream soup
1 lb. box Tater Tots

Pat meat into bottom of a 6 x 10 inch pan. Spread cream soup (undiluted) over meat, and top with Tater Tots. Bake one hour at 350°. Serves 4 to 6.

Alice Ackerson

HAMBURGER CASSEROLE

Put 1 pound ground beef in bottom of pan. Add a layer of each of the following: onions, carrots, green beans (drained), sliced or chunked potatoes. Spoon 1 can undiluted tomato soup on top. Cover and bake two hours at 350°. You may salt and pepper each layer before baking if desired.

Zelma Myers

HAMBURGER AND RICE DINNER

2 T. butter *or* margarine
1/4 c. chopped green pepper
1/4 c. finely chopped onion
1 lb. ground beef
1 tsp. salt
1/4 c. unsulphured molasses
2 T. mustard
1 (1 lb.) can tomatoes
1 c. rice (I use cooked)

Melt butter in large skillet; add onion and green pepper. Cook until onion is tender, not brown. Add ground beef and 1/2 teaspoon salt. Brown beef, breaking into pieces. While beef is browning, combine molasses and mustard.

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HAMBURGER AND RICE DINNER
(Continued)

Add to beef mixture with tomatoes and remaining salt. Gradually add rice. Cover; reduce heat and simmer 25 to 30 minutes or until rice is tender. Yield: 6 servings. *Ruth Michener*

MEXICAN HAMBURGER
(CROCKPOT RECIPE)

1 lb. ground beef
3 c. corn chips, coarsely crushed
1 med. onion, chopped
1 can mushroom soup, undiluted
1 (10 oz.) can tomatoes with green chilies
2 c. Cheddar cheese, grated
Chopped mushrooms (may be added)

Brown beef; drain. Mix meat, soup, tomatoes and mushrooms. Line Crockpot with 1 cup of corn chips. Sprinkle 1/3 of the onion, 1/3 of the cheese and 1/3 of the meat mixture over the chips. Repeat layers two more times. Cover and cook on low for 6 to 8 hours. Serves 4 to 6. *Martha Jarvis*

GERMAN HAMBURGERS

Dough for 1 batch of your favorite dinner roll recipe (use any basic bread *or* roll recipe *or* a packaged hot roll mix)
1 *to* 1 1/2 lbs. ground beef
1/4 head cabbage
1 *to* 2 med. onions
Salt *and* pepper, to taste

Cook the ground beef and onion in a skillet. Salt and pepper to taste. Chop the cabbage and boil until tender. Drain cabbage and add to ground beef mixture in skillet. Roll out dough and cut into 4 x 4 inch squares (or any size your appetite requires). Place one or two tablespoons of ground beef mixture into dough squares and pinch corners together. Bake in a medium oven for about 20 minutes. Buttering the tops when done is delicious.

Try other variations such as grated cheese or rice, or green peppers and mushrooms combined with the ground beef. Experiment with the recipe and find out what suits you and your family. Serves four or more people. *Doris Hastings*

FOIL WRAPPED DINNER

1 *to* 1 1/2 lbs. round steak (1/2 inch thick)
1 c. peas
1 can mushroom soup
1 envelope onion soup mix
4 med. carrots
4 med. potatoes
8 cherry tomatoes

Heat oven to 450°. Cut meat into 1 inch pieces. Tear off four pieces of heavy duty foil 18 x 15 inches. On center of each, place carrot, thinly sliced, one potato cut in quarters, and 1/4 of meat. Stir together soup and soup mix and spoon over meat. Top with peas. Wrap securely in foil; place on ungreased baking sheet and bake 30 minutes or until meat is tender. Just before serving, garnish each dinner with two cherry tomatoes. Serves 4.
Alice Ackerson

Always forgive your enemies;
Nothing annoys them so much.

CUBAN HASH

2 T. oil
1/4 c. diced green pepper
1/4 c. chopped onion
1 lb. ground beef
Brown above then add:
1/4 c. mushrooms
2 1/2 c. tomato juice *or* 1 can tomatoes
1/4 c. stuffed olives
1/4 c. raisins
1 tsp. salt *and* pepper
1/2 c. slivered almonds

Cover and simmer 20 minutes or more. Serve over rice.

Viola Duerksen

KRAUT CASSEROLE

1 (No. 2 1/2) (28 oz.) can sauerkraut, cut up
2 lbs. ground beef
1 med. onion, chopped
1 (28 oz.) can tomatoes
1 (8 oz.) can tomato sauce
3/4 c. raw rice

Brown meat and onion. Mix tomatoes and tomato sauce. Add meat and onion. In a casserole, layer rice with meat and tomatoes. Bake for 1 1/2 hours in covered casserole at 350°. Serves 10.

NOTE: No salt and pepper needed.

Alma Hass

TEXAS HASH

1 lb. ground beef
3 lg. onions, sliced
1 lg. pepper, chopped
1 (16 oz.) can tomatoes
1/2 c. uncooked regular rice
2 tsp. salt
1 *to* 2 tsp. chili powder
1/8 tsp. pepper

Heat oven to 350°. In large skillet, cook and stir meat, onion, and green pepper until meat is brown and vegetables tender. Drain off fat. Stir in tomatoes, rice, salt, chili powder and pepper. Heat through and pour into ungreased 2 quart casserole. Bake, covered, one hour. Serves 4 to 6.

Alice Ackerson

MEXICAN CASSEROLE

2 lbs. ground beef
1 onion, chopped
Garlic, to taste
1 T. chili powder
2 cans pinto beans
1 can cream of chicken soup
1 can Rotel tomatoes *and* green chilies
1 pkg. tortillas (12)

Brown beef; add onions, garlic, chili powder and salt. Simmer a few minutes; add beans. Grease a 9 x 11 inch pan. Line bottom with 6 tortillas; add half of bean mixture and grated cheese. Add another layer of same; top with cheese. Mix chicken soup, tomatoes and chilies together. Pour over top. Bake one hour at 350°. Cover with foil before baking. *Faye Baxter*

MEATBALLS

1 lb. ground beef
2 T. flour
1 1/2 T. onion, chopped fine
Salt *and* pepper
4 slices pineapple, cubed
3 T. cornstarch
2 tsp. soy sauce
1/3 c. sugar
1 egg
1 tsp. salt
3 green peppers, cut in lg. pieces
1 c. chicken stock
1/2 c. vinegar

Mix meat, egg, salt, pepper and onions. Make into balls, roll in flour and fry until a light brown.

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MEATBALLS
(Continued)

After meat is browned, add 1 cup chicken stock, 1 tablespoon oil, cubed pineapple and green peppers. Simmer over low flame for a few minutes.

Make a sauce of cornstarch, soy sauce, vinegar, sugar and 1/3 cup chicken stock. Stir well. Add to meatballs. Serves 6.

Barbara Headrick

HAWAIIAN MEATBALLS

BASIC MEATBALLS:

1 1/2 lbs. ground beef
3/4 c. dried bread crumbs
1/4 c. minced onion
1/2 tsp. pepper
2 eggs
1/2 c. club soda
1 tsp. salt

Mix and shape in 1 inch meatballs. Cook in 1 tablespoon salad oil, a few at a time in a 6 quart Dutch oven, until browned on all sides. About 1 hour before serving, heat 2 tablespoons salad oil in a 3 quart saucepan. Add 2 green peppers, cut in bite-size pieces. 2 carrots, sliced diagonally. Cook over medium heat until tender and crisp, stirring frequently. Add to meatballs in Dutch oven.

Add:

1 (8 oz.) jar sweet gherkins, drained *and* chopped
1 (15 oz.) can tomato sauce
1/2 c. white vinegar
1/4 c. sugar
1 (20 oz.) can pineapple chunks *and* juice

Simmer together 15 to 20 minutes. Stir often. Thicken with 1 tablespoon cornstarch and 1/4 cup water, mixed. Heat. Makes 8 servings. Serve over rice.

Lois Klepinger

ITALIAN MEATBALLS

(For those who cannot eat meat)

1/2 c. dried beans, cooked, ground
1/2 c. walnuts
1 onion, chopped
1 c. parsley, chopped
6 eggs
1 c. toast crumbs
Salt, to taste
Thickened tomato juice

Beat 6 eggs; add toast crumbs and salt to taste. Add beans, walnuts, onion and parsley. Fry partly done. Turn like Parkerhouse rolls and put in greased baking dish. Pour slightly thickened tomato juice over these. Bake in slow oven, 350°, for 30 minutes to an hour.

Helen Yaeger
Edna Archer

MINIMAGIC MEATBALLS OR SWEET AND SOUR MEATBALLS

1 lb. ground beef
2 c. bread, broken into sm. pieces (about 2 slices)
1 pkg. onion soup mix (dry)
1 egg, slightly beaten
1 T. parsley flakes

Mix and make into one inch balls and arrange in loaf baking pan. Make sauce and pour over meatballs and bake.

SAUCE:

1 c. ketchup
1/3 c. lemon juice
1/3 c. grape jelly

Bake at 350° for 45 minutes. Spoon off excess fat. Serves 6.

Viola Duerksen

Sweet And Sour Meatballs

Mix the following and form into balls:
2 lbs. ground beef
1 c. corn flakes, crushed
2 eggs
2 T. soy sauce
1/4 tsp. ground pepper
1/2 tsp. garlic salt
1/3 c. ketchup
2 T. minced onion
Bring the following to a boil:
1 can cranberry sauce (jellied)
1 (10 oz.) jar chili sauce
2 T. lemon juice
2 T. brown sugar

Pour over meatballs and bake one hour at 350°. *Mary Jane Venning*

Meat Loaf

3 lbs. lean ground beef
1/2 lb. sausage
2 eggs
1 onion (optional)
Green pepper (optional)
1 can mushroom soup
1/2 soup can milk
Bread crumbs *or* cracker crumbs *or* quick cooking oats (about 1 1/2 c. total)
1 tsp. sage (optional)
Salt *and* pepper, to taste

If I have dry bread, I crumble it, then add oats to make 1 1/2 cups. Cracker crumbs work just as well, too. Mix all ingredients together. I use 1/2 can of milk to rinse out the soup can. Shape 3 meat loaves and bake 1 1/2 hours in a 375° oven. M.L.

Mary Laird

Quick Pizza

1 tube ready to bake biscuits
4 *to* 5 oz. shredded mozzarella cheese
3/4 lb. ground beef
1 sm. can tomato sauce

Brown ground beef then drain off all grease. Press down on meat with big spoon to remove as much grease as possible. Spread each biscuit to make about a four inch circle on an ungreased cookie sheet. Spread 1 tablespoon tomato sauce on each flattened biscuit. Top with ground beef and then cheese. Bake in a 350° oven until brown on bottom. Makes 10 small pizzas. *Suzanne Lietz*

Oven Porcupines

1 lb. ground beef
1/2 c. uncooked regular rice
1/3 c. chopped onion
1/8 tsp. garlic powder
1 can tomato sauce
2 tsp. Worcestershire sauce
1/2 c. water
1 tsp. salt
1/2 tsp. celery salt
1/8 tsp. pepper
1 c. water

Heat oven to 350°. Mix meat, rice, 1/2 cup water, onion, salts, garlic powder and pepper. Shape mixture by rounded tablespoonfuls into balls. Place meatballs in ungreased baking dish, 8 x 8 x 2 inches. Stir together remaining ingredients and pour over meatballs. Cover with foil and bake 45 minutes. Uncover and bake 15 minutes longer. Serves 4 to 6.

Alice Ackerson

Barbecue Ribs

2 1/2 lbs. spareribs

Sprinkle with salt, pepper and celery seed. Bake 2 1/4 hours at 300°. Bake about 45 minutes without sauce. Then add sauce for the last 1 1/2 hours.

Sauce:

1 c. ketchup
1/2 c. water
1/2 tsp. celery seed
1 clove garlic
1/4 tsp. cayenne pepper
2 T. brown sugar
1 tsp. chili powder
1 tsp. dry mustard
1 small onion

Simmer 20 minutes.

Mary Jane Venning

Rice Sausage Casserole

2 lbs. mild sausage

Brown and crumble until grease fries out. Drain very well. Spread in bottom of a 2 quart casserole or 13 x 9 x 2 inch pan. Spread 3/4 cup old fashioned rice on top of this. Add 2 cups celery, chopped, 1/2 green pepper, small onion, chopped, and small jar pimientos. Sprinkle 2 packages of Lipton chicken noodle soup mix on top of mixture. Pour 4 cups water over all. Bake one hour and fifteen minutes. Stir three times during cooking. On third stir, add 1/2 cup chopped almonds and 1 package shredded cheese. Serves 12. *Phyllis Breckbill*

Landlubbers' Salmon Loaf

1 (16 oz.) pkg. fresh asparagus spears *or* 10 oz. pkg. frozen, cooked *and* drained
3 T. butter
1 c. chicken broth
1 1/2 c. cooked rice
1 T. grated onion
3 T. flour
1/2 tsp. dried dill weed
1/8 tsp. salt
1 (16 oz.) can salmon, drained, finely flaked
3 slightly beaten eggs

Cut asparagus tips into 4 inch lengths. Cook tips, covered, in small amount of water until tender (don't overcook). Drain and set aside. Use remaining asparagus stems another time. Meanwhile, in a saucepan, melt butter; stir in flour, dill and salt. Add chicken broth; cook and stir until the mixture thickens and bubbles. Stir in salmon, rice, eggs, and onion. Lay asparagus crosswise in bottom of greased 8 x 4 x 2 inch loaf pan. Press salmon mixture over top. Bake in 350° oven for 50 to 55 minutes. Invert loaf onto serving platter and slice. (Or cover and chill; serve cold.)

Helen Christie

Believe in yourself and what others think won't matter.

SHRIMP CREOLE

1/2 c. chopped onion
1/2 c. chopped celery
1 clove garlic, minced
3 T. salad oil
2 c. tomatoes (No. 1 can)
1 (8 oz.) can seasoned tomato sauce
1 1/2 tsp. salt
1 tsp. sugar
1/2 *to* 1 tsp. chili powder
1 T. Worcestershire sauce
Dash Tabasco sauce
1 tsp. cornstarch
12 oz. shrimp
1/2 c. chopped green pepper

Cook onion, celery and garlic in hot oil until tender (not brown). Add to tomatoes, tomato sauce and seasonings. Simmer uncovered 45 minutes. Mix cornstarch with 2 teaspoons water. Stir into sauce. Cook until thickened, stirring. Add shrimp and peppers. Cover and simmer about 5 minutes. Serve on rice. *Zelma Myers*

SHRIMP CURRY AU GRATIN

1/4 c. margarine *or* butter
2 T. minced onion (dry)
1 c. chopped celery
6 T. flour
2 tsp. season-all
1 tsp. curry powder
1/4 tsp. ginger
1 tsp. sugar
3 c. milk
1 1/2 lbs. shrimp, cooked
3 T. lemon juice
1 c. grated sharp cheese
4 c. cooked rice

Melt butter or margarine. Add onion, celery and simmer for about 3 minutes. Blend in flour, season-all, curry powder, ginger and sugar. Add milk and cook over low heat until thick, stirring constantly. Add shrimp, lemon juice and cheese; stir until cheese is melted. Serve over rice. Serves 6. *Eleanor Legleiter*

SLOPPY JOES

1 lb. ground beef
1 can chicken gumbo soup
2 T. ketchup
1 tsp. mustard
Onion

Brown onion and ground beef. Mix together with other ingredients. Heat thoroughly and serve on buns.

Peggy Roark

SOUTH-OF-THE-BORDER STACK-UP

1 lb. ground beef
1 c. chopped onion
1 pkg. Kraft chili seasoning mix
2 (8 oz.) cans tomato sauce
12 tortillas (I use the round crisp tortillas - not the soft ones)
2 c. shredded sharp cheddar cheese

Brown meat. Add onion; cook until tender. Stir in seasoning mix and tomato sauce. Simmer 10 minutes. Lay tortillas on cookie sheets; place meat mixture on each and top with shredded cheese. Bake about 20 minutes at 350°. *REALLY DELICIOUS!* *Pat Lietz*

BARBECUED SPARERIBS

Use 4 to 5 pounds of lean spareribs. Trim off all excess fat and cut into servings or 2 or 3 ribs to the serving. Salt, pepper, and brush each piece with liquid smoke. Place in roaster without lid; put in oven at 400° to 450° to brown on both sides. Drain off all fat; then pour a sauce over the ribs made of the following:

(Continued Next Page)

BARBECUED SPARERIBS
(Continued)

SAUCE:
1 c. ketchup
1/2 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. garlic powder
1/2 c. brown sugar, packed
2 T. vinegar
1 T. liquid smoke
2 c. water
1/2 tsp. salt
1 lg. onion
1 green pepper

Baste ribs about every 15 minutes. Bake approximately 2 hours at 325° to 350°. If lid is removed the last 30 minutes, sauce will thicken.

Doris Rush

SPECIAL "K" ROAST
(Meat substitute)

1/2 c. margarine
1 c. chopped onions
1 c. chopped celery
3 tsp. McKay's chicken seasoning*
1 pkg. George Washington broth powder*
6 eggs
1/2 c. milk
1 qt. cottage cheese
3 *or* 4 c. Special K cereal
1 can soya meat chicken style, diced*
Sage
1 c. chopped pecans

NOTE: *Get at health food stores.

Sauté onion, celery, pecans, chicken seasoning and broth powder in margarine. Beat eggs and milk together and combine with diced soya meat and remaining ingredients. Bake in a well-greased large flat pan in a 350° oven for 1 1/2 hours. Top will be dark brown when finished baking. Serves 12 to 16 people. *Helen Yaeger*
Edna Archer

DEVILED STEAK

1 1/2 lbs. steak
1/2 tsp. salt
Flour (for dredging)
3 T. shortening
3 T. chopped onion
3 T. flour
1 tsp. dry mustard
1 c. tomatoes
1 c. water
1/2 tsp. paprika
1 tsp. vinegar

Salt steak, dredge with flour, and brown on both sides in shortening. Add onions and cook until transparent. Add water and simmer over low heat for 20 minutes. Mix flour with mustard and paprika. Stir in vinegar and tomatoes. Pour mixture over steak. Continue to simmer for one hour over low heat. Serves 4. *Alice Ackerson*

STEAK AND MUSHROOMS

Round steak
1 can cream of mushroom soup
Potatoes
Carrots
Onion
Garlic salt

Brown steak. Prepare onion, potatoes, and carrots and cut into thick slices. Put all in skillet. Top with soup and cook until tender. Add water as needed. Cover skillet. *Peggy Roark*

Steak Parmesan

Chicken fry steak and place in casserole.

Mix:

1 can tomato sauce
1/2 *to* 1 c. Ragu spaghetti sauce
1/2 can Cheddar cheese soup
Oregano *and* cumin seasoning, to taste
1 finely diced onion

Mix sauces, soup, seasoning, and onion together and pour over steak in casserole. Place mozzarella cheese over top of meat. Sprinkle Parmesan cheese on top. Bake one hour at 300°.

Doris Hastings

Rolled Stuffed Flank Steak

1 lg. steak
Salt *and* pepper
1/4 c. butter *or* margarine
1 onion, chopped
1/4 lb. chopped mushrooms
1 carrot, grated
1 (8 oz.) pkg. herb stuffing mix
2 eggs
2 1/2 c. beef broth
2 T. butter *or* margarine

Salt and pepper both sides of steak. Heat butter in skillet and sauté onion, mushrooms and carrots for 5 minutes. Pour contents of skillet into bowl, stirring in stuffing mix, eggs, and 1/2 cup beef broth. Spread stuffing evenly on steak and roll up like jelly roll. Tie with string. Heat butter or margarine in Dutch oven or large pot and brown steak on all sides. Add remaining beef broth. Cover tightly and simmer for 1 1/2 hours or until steak is tender. Remove steak and cut into thick crosswise slices. Spoon pan juices (skimmed of excess fat) over slices of steak. Serves 4 to 6.

Alice Ackerson

Swiss Steak

Prepare sauce first. Cut in small pieces a medium-size onion and 2 ribs celery. Brown in small amount of fat. Add salt, pepper, cumin, celery salt, 1 can tomato soup, 1/2 cup ketchup 2 tablespoons mustard, 3 tablespoons Worcestershire sauce. Let simmer (the longer the better). Cut round steak and pound it or use Minute steaks. Roll in flour and brown in fat. Put in baking dish. Pour sauce over. Bake in moderate oven, 375°, until tender.

Chloe Smith

Tuna-Lemon Loaf

3 *or* 4 thin lemon slices
2 (6 1/2 oz.) cans tuna, drained *and* flaked
1 can condensed cream of celery soup
3 slightly beaten egg yolks
1 c. cracker crumbs
1/4 c. finely chopped onion
2 T. chopped pimiento (optional)
2 T. snipped parsley (optional)
1 T. lemon juice
Dash pepper
3 stiffly beaten egg whites

Put lemon slices in a row in bottom of a very well-greased loaf pan (8 1/2 x 4 1/2 x 2 1/2 inches). Thoroughly combine remaining ingredients except egg whites. Then gently fold in egg whites. Spoon tuna mixture over lemon slices in loaf pan. Bake in 350° oven for 45 minutes or until center of loaf is firm. Invert on serving plate. Garnish with parsley.

Pat Lietz

MARINATED TUNA

(Low calorie)

1 (7 oz.) can water packed tuna
1/4 c. minced parsley
1/4 c. minced red onion
1/4 c. lemon juice
Black pepper, to taste

Separate tuna in chunks. Combine remaining ingredients and pour on top. Chill. Makes 4 servings. (70 calories per serving.)

Eleanor Legleiter

COUNTRY CASSEROLE

1 lb. Velveeta cheese, cubed
1 c. milk
1/2 c. Miracle Whip salad dressing
2 c. chopped, cooked turkey *or* chicken
1 (10 oz.) pkg. frozen peas *and* carrots, cooked *and* drained
5 oz. spaghetti, cooked *and* drained
1 T. chopped chives

Heat Velveeta, milk and salad dressing over low heat. Stir until sauce is smooth. Add remaining ingredients. Mix well. Pour into 2 quart casserole. Bake at 350° for 35 to 40 minutes.

Gene Deckert

CRITTENDEN CASSEROLE

1 (8 oz.) pkg. thin noodles
2 lbs. lean ground beef
1/2 c. chopped onion
1 can mushroom soup
1 can milk
1/2 lb. sharp cheese, grated
3/4 c. ripe olives, chopped
1 can Chinese noodles
1/4 lb. almonds, slivered

Cook and drain noodles. Brown meat lightly. Add onions, salt and pepper. Stir. In a 9 x 13 inch or shallow casserole, layer noodles, cheese, meat, olives until used up. (Can use 3 tablespoons parsley also.) Pour soup and milk, mixed together, over all and bake about 1 hour at 350°. Remove from oven and top with Chinese noodles and almonds. Bake 15 minutes longer.

Florence McKee

QUICK SKILLET 57

1 lb. ground beef
1/2 c. chopped onion
1 T. shortening
2 c. hot water
1 (1 lb.) can tomatoes, cut into bite-size pieces
1/4 c. Heinz 57 sauce
2 tsp. salt
1 tsp. sugar
Dash of pepper
4 oz. uncooked elbow macaroni (about 1 c.)

Brown beef and onion in shortening. Drain off excess fat. Stir in water and next five ingredients. Add macaroni. Mix well. Bring mixture to boil. Reduce heat to low. Simmer, uncovered, 15 to 20 minutes, stirring occasionally until macaroni is tender. Garnish with minced parsley.

Gene Deckert

BAKED PORK CHOPS WITH CABBAGE

Brown pork chops and place in baking dish. Lay slices of onion on pork chops. Next lay slices of cabbage. Pour 1 cup milk over all. Cover and bake 1 hour or until done at 350°.

Gene Deckert

May I always be at peace with myself.

SPECIALTY CASSEROLE

(Microwave oven)

1 lb. lean ground beef
1/2 c. chopped onion
1 (8 oz.) pkg. cream cheese, cubed
1 (10 1/2 oz.) can condensed cream of mushroom soup
1 (12 oz.) can whole kernel corn, drained
1 (2 oz.) jar pimientos, drained *and* chopped
1 tsp. salt
Dash of pepper

In a large heat resistant, non-metallic bowl, brown meat, uncovered, in microwave oven 4 minutes. Stir occasionally to break up meat chunks. Drain excess fat. Add onions and heat, uncovered, in microwave oven 3 minutes or until onion is tender. Pour into a shallow, 2 quart, heat resistant, non-metallic baking dish. Heat, uncovered, in microwave oven 9 minutes or until sauce is bubbly. This recipe comes from KG&E. 4 servings.

Alma Hass

SPANISH PORK CHOPS

4 pork chops, cut 1 inch thick
3/4 c. rice
1 med. onion, chopped
1/2 med. green pepper, chopped
1 can tomato soup
Salt *and* pepper

Boil rice 10 minutes. Brown chops. Put chops in roaster. Spoon rice on top of chops. Make a nest in the center of rice and put onion and pepper in nest. Pour tomato soup over all. Add 1 cup water to skillet where chops were browned. Pour around chops. Add salt and pepper on top of rice and chops. Bake 1 1/4 hours at 350°.

Mrs. E.H. Bounous

ROUND STEAK STROGANOFF

1 lb. beef round steak, tenderized
2 T. margarine
1/2 tsp. salt
1 (3 oz.) can sliced mushrooms, drained
1/2 c. shredded carrot
1/2 c. chopped onion
1 T. flour
1 clove garlic, minced
3 T. flour
2 beef bouillon cubes, dissolved in 1 1/2 c. water
1 T. tomato paste
2 T. red wine
1/2 c. dairy sour cream
3 *to* 4 c. hot buttered noodles

Cut meat into 1/4 inch strips. Combine the 1 tablespoon flour and the salt. Coat meat with flour mixture. In skillet, brown meat in margarine. Push meat to one side; add mushrooms, carrot, onion and garlic. Cook until tender, but not brown, 3 to 4 minutes. Blend in the remaining 3 tablespoons flour. Add beef broth and tomato paste. Cook and stir over medium heat until mixture is thickened and bubbly. Stir in wine and sour cream. Heat through but do not boil. Serve over hot buttered noodles. Makes 4 servings.

Suzanne Lietz

Kindness is like a cat.
When you give it away, it usually comes back.

Turkey And Rice Casserole

2 T. onion, chopped
2 T. green pepper, chopped
1/4 c. butter
1/3 c. flour
1 tsp. salt
2 c. turkey broth
2/3 c. canned tomatoes
2 T. tomato paste
1 c. uncooked rice
3 c. diced turkey

TOPPING:
1/2 c. bread crumbs
3 T. melted butter

Cook rice and drain. Cook onion and pepper in butter. Stir in flour and salt. Add broth; cook until smooth. Add tomatoes and paste. Cook until thick. Combine rice and turkey. Fold into sauce. Put into buttered casserole and top with buttered crumbs. Bake 25 to 30 minutes in moderate oven.

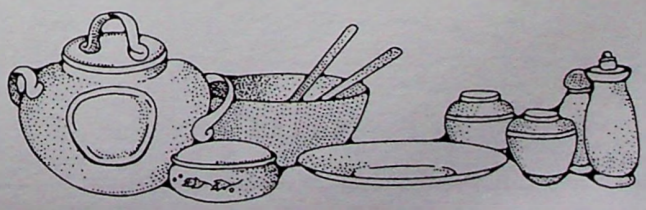
East High School

Seafood Loaf

2 c. cooked elbow macaroni
2 (6 3/4 oz.) cans tuna, drained *and* flaked
2 c. shredded American cheese
1 c. sliced pimiento stuffed olives
1 c. soft bread crumbs
1 (5 1/3 oz.) can evaporated milk
2 eggs, slightly beaten
2 T. grated onion
1 T. prepared horseradish
1 tsp. dry mustard

Combine all ingredients; mix well. Line bottom of 9 x 5 x 3 inch pan with aluminum foil; butter well. Pour tuna-macaroni mixture into pan. Bake in 350° oven for 50 to 60 minutes. Makes 8 servings (one inch slices each).

Nell Nida



Additional Recipes

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Vegetables

VEGETABLES

CROCKPOT CORN

1 (20 oz.) pkg. frozen corn
1 (8 oz.) pkg. cream cheese
2 T. sugar
1/4 c. margarine
6 T. water

Place corn in Crockpot. Cut cheese and margarine into chunks over corn. Add sugar and water. Cook on low for 45 minutes, stirring occasionally. 4 to 6 servings. *Dorothy Wilson, Pat Lietz*

BROWN BEANS AND RICE

1 box Uncle Ben's long grain *and* wild rice (original)
1 can chili beans, drained, rinsed

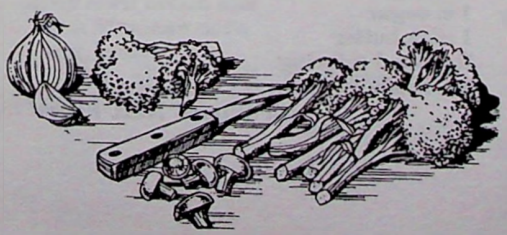
Prepare rice according to package directions. Add beans. Heat thoroughly and serve. *Evelyn Wilmeth*

CORN BAKE

1/2 stick margarine
1/2 green pepper, chopped
1 can whole kernel corn
1 pkg. Jiffy corn bread mix
1 sm. onion, chopped
1 can cream-style corn
3 eggs, beaten

Sauté oil, green pepper and onion until onion is soft. Add remaining ingredients. Put in 2 quart baking dish. Can top with grated cheese if desired. Bake 35 to 40 minutes at 350° or until corn bread is brown and crusty.

Frances Osborn



BOBBIE'S POTATO BAKE

2 lbs. hash browns
1 can cream of chicken soup
2 c. corn flakes, crushed
1 (12 oz.) carton sour cream
2 c. Cheddar cheese, grated
1/2 c. margarine, melted

Mix hash browns, cream of chicken soup, Cheddar cheese and sour cream together. Put in buttered 9 x 13 inch pan. Top with corn flakes and butter. Bake at 325° for 45 minutes. *Phyllis Snodgrass*

MASHED POTATOES

12 lg. potatoes, boiled
1 (8 oz.) carton sour cream
1 pkg. cream cheese
1/4 c. melted margarine

Beat potatoes with mixer. Add remaining ingredients. Seal in Tupperware. Store in refrigerator. Heat in microwave when needed.

Phyllis Snodgrass

BROCCOLI AND CORN CASSEROLE

1 (10 oz.) pkg. frozen broccoli
1 c. cream-style corn
2 eggs, whipped
2 T. margarine, melted
2 c. cheese, shredded
1/3 c. onion, chopped
1/2 c. cracker crumbs
1 c. corn flakes, crushed

In large bowl, combine corn, cheese, cracker crumbs and eggs. Stir in broccoli and onions. Pour into lightly greased. 2 quart baking dish Sprinkle corn flakes and margarine. over the top. Bake in 325° oven for 1 hour. Serves 6 to 8. *Vivian Baer*

Vegetable Bars Or Vegetable Pizza

2 tubes refrigerated crescent rolls (8 count)
1/3 c. sour cream
1 envelope ranch-style dressing mix
3/4 c. tomatoes, diced
3/4 c. carrots, sliced
3/4 c. Cheddar cheese, shredded
3/4 c. mayonnaise *or* salad dressing
2 (8 oz.) pkgs. cream cheese, softened
3/4 c. green peppers, chopped
3/4 c. broccoli, chopped
3/4 c. cauliflower, sliced

Cover bottom of 11 x 17 inch baking pan with sheets of crescent dough, patting and stretching to fit. Bake in 350° oven for 7 or 8 minutes until lightly browned. In mixing bowl combine salad dressing, sour cream, cream cheese and dressing mix and spread evenly over the crust in the pan. Combine vegetables, tossing to mix and distribute evenly over cheese mixture. Cover with plastic wrap and push vegetables into the cream cheese mixture. Refrigerate still covered for 3 or 4 hours. Cut into bars and serve. Makes about 3 dozen small bars. Half of this recipe may be prepared in a 9 x 13 inch pan. *Janett Barton*

Microwave Orange Glazed Yams

1 (40 oz.) can yams, drained
1/4 c. sugar
1/8 tsp. salt
1 tsp. orange peel, grated
1/4 c. brown sugar
1 T. cornstarch
1 c. fresh orange juice
2 T. margarine

Arrange yams in 1 1/2 quart baking dish. Combine sugars, cornstarch and salt in a 4 cup measuring bowl. Stir in orange peel and juice. Cook on high 2 minutes. Whisk through several times. Continue cooking on high for 2 more minutes. Add margarine, stirring until melted. Pour sauce over yams. Cook on high until heated through (about 3 minutes). Serves 6 or 8. (3 large fresh yams, cooked, peeled and cut into chunks may be used instead of canned yams.)

Lola Ramsey

Sweet And Sour Spinach Salad

4 egg yolks
1 tsp. salt
1/2 c. olive oil
3 T. red wine vinegar
1 lg. bunch spinach, stems discarded
3/4 c. bacon, cooked, crumbled
1 tsp. dry mustard
1/4 tsp. freshly ground white pepper
1/4 c. sugar
Juice of 1/2 lemon
12 white mushrooms, thinly sliced

Beat yolks until lemon colored. Add mustard, salt and pepper. Blend well. Whisking constantly, add olive oil drop by drop and then a steady stream until thickened. Stir in sugar, vinegar and lemon juice. Mix well. Put spinach in bowl. Add mushrooms and bacon. Add dressing mixture. Toss lightly. Serves 6 to 8.

Lola Ramsey

Scalloped Rhubarb

3 c. day old bread
1 c. sugar
1 stick butter
Red food coloring
2 c. rhubarb, cut into 1 inch pieces

(Continued Next Page)

SCALLOPED RHUBARB

(Continued)

Remove crusts from bread and cube. Melt butter and add food coloring. Coat bread with butter mixture. Add sugar and mix well until bread is sugared. Fold in rhubarb. Pour into buttered casserole. Put 1 tablespoon water in each corner. Do not stir. Bake in 325° oven for 45 minutes. Covers the bottom of a 9 x 9 inch pan.

Nadine Kraus and Jeane Woodside

CORN CASSEROLE

1 can cream-style corn
1 c. sour cream *or* plain yogurt
1 1/2 T. pimento
2 eggs, beaten
1 c. Cheddar cheese, shredded
1 can whole kernel corn
1 1/2 T. onion
1 pkg. Jiffy corn bread mix
1 stick margarine, softened

Mix all ingredients *except* cheese. Cheese is used for topping and should be added during last 10 minutes of baking. Bake in a 350° oven for 1 hour until center is set.

NOTE: You may use jalapeño corn bread mix. *Martha Jarvis-Cox*

CORN CASSEROLE

1 (8 oz.) carton sour cream
Onion, diced
1 can cream style corn
1/8 tsp. sugar
Salt *and* pepper, to taste
1 stick margarine
Jiffy corn bread mix
1 can Mexican corn
1 egg, beaten

Mix all ingredients thoroughly. Cook 35 minutes at 400°.

Jeane Woodside

VEGETABLE PIZZA

2 pkgs. crescent rolls
2 (8 oz.) pkgs. cream cheese
3/4 c. salad dressing
1 pkg. buttermilk dressing mix
3/4 c. grated Cheddar cheese
3/4 c. of each carrots (grated), green pepper, green onions, radishes, cauliflower, broccoli, mushrooms, all sliced thin

Pat crescent rolls into 15 x 13 inch jelly roll pan. bake 10 minutes at 350° - cool. Mix together cream cheese, salad dressing and buttermilk dressing. Add all sliced vegetables and mix well. Spread over cool rolls and sprinkle with Cheddar cheese. Cover and refrigerate at least 2 hours. Will stay for a week (if it lasts that long!)

Betty Cikanek

MIXED VEGETABLE CASSEROLE

1 lg. pkg. frozen mixed vegetables
Cook and drain.
1 c. mayonnaise
1 c. celery
1/2 c. onion
1 c. Cheddar cheese
Mix:
1 c. Ritz crumbs
2 T. melted butter
350° for 30 minutes. *Betty Cikanek*

GREEN BEAN CASSEROLE

1 can green beans, drained
1 can cream of chicken soup

Mix - do not add water to soup. Sprinkle with onion powder, heat 30 minutes in 350° oven. *Rosemary Benn*

Calico Beans

Brown and drain:
1 lb. ground beef
1/4 lb. bacon
1/2 c. onion
Drain:
1 can kidney beans
1 can lima beans
Do not drain:
1 can pork *and* beans
Mix well:
1/2 c. brown sugar
1 T. mustard
1 c. ketchup
1 T. vinegar
1 ground onion

Add beans, ground beef, bacon, onion.

Bake at 350° for 40 minutes. Serves 8 to 10.

Green Beans In Tomato Sauce

2 T. cooking oil
4 slices of bacon, diced
1 med. onion, diced
1 T. Worcestershire sauce
Salt *and* pepper, to taste
1/2 can tomato paste
Liquid from green beans
1 c. water
2 (No. 2) cans green beans

Sauté onion in oil along with bacon. Add tomato paste, diluted with water and green bean liquid and salt and pepper. Cook liquid until slightly thickened and add Worcestershire sauce. Add green beans and cook until beans are well-heated and sauce is thickened. *Zelma Bowers*

Green Bean Casserole

5 cans Del Monte whole green beans
5 cloves of garlic

Simmer several hours. Drain. Put in greased casserole and top with white sauce, bread crumbs, and American cheese.

WHITE SAUCE:
4 T. butter
4 T. flour
2 1/2 c. milk
Salt *and* pepper
1/2 lb. Velveeta cheese
1 pkg. slivered almonds

Bake uncovered in 350° oven for 1 hour. *Gwen Kennedy*

Green Bean Casserole

2 cans green beans
2 sm. green peppers, chopped
1 (2 oz.) jar pimentos
6 *or* 7 T. flour
1/3 lb. Kraft Old English cheese
1 (4 oz.) can mushrooms, sliced stems
4 T. butter
2 c. milk
Ritz cracker crumbs, buttered

Sauté mushrooms, green pepper, and pimentos in 1 tablespoon butter. Using the water from mushrooms plus enough milk to make 2 cups, 4 tablespoons butter and 6 or 7 tablespoons flour, make a very thick white sauce. Into the white sauce, melt 1/3 pound Kraft Old English cheese. Mix the beans, mushrooms, green peppers, pimentos and put them in flat casserole. Add white sauce. Top with buttered Ritz cracker crumbs. Bake at 350° for 30 minutes. Buttered cracker crumbs are made by adding 2 dozen crackers to 1 tablespoon butter. *Louise Richert*

Broccoli Casserole

1/2 c. diced onion
2 c. cooked rice
1 sm. jar Cheez Whiz
1 sm. can evaporated milk
1/2 c. diced celery
1 pkg. chopped broccoli
1 can cream of chicken soup

Mix all ingredients. Bake 350° for approximately 1 hour. *Gwen Kennedy*

Lima Bean And Mushroom Casserole

1 pkg. frozen lima beans (baby lima)
1/2 c. grated sharp cheese
2 T. minced onion
1 can cream of mushroom soup
1/2 tsp. salt

Partially thaw beans. Combine all ingredients. Place in 1 1/2 quart greased casserole. Bake covered for one hour at 350°. Serves 4.

Rose Bochow

Scalloped Corn And Oysters

In greased casserole put:
3 cans whole grain Mexican style corn
4 *to* 6 crackers, crumbled
1 *or* 2 cans cove oysters, drained
Beat slightly 3 eggs and add:
1/2 c. evaporated milk *or* half & half
1/4 tsp. pepper
1 tsp. sugar
1/2 tsp. salt
1 T. minced onion

Pour the egg mixture over the corn. Top with cracker crumbs and dot with butter (3 tablespoons). Bake 375° for approximately an hour or until cooks through. *Gwen Kennedy*

Scalloped Cabbage

Cook cabbage (with salt and pepper) until just tender. Drain. Put in greased baking dish. Top with Cheez Whiz (1 jar). Sprinkle with bread crumbs. Bake 375° until bubbles up well (45 minutes to 1 hour).

Gwen Kennedy

Sweet-Sour Sauerkraut

1 (No. 2 1/2) can good sauerkraut
3/4 *to* 1 c. sugar
1/3 c. Mazola
1/2 tsp. poppy seed

Drain the kraut and add the cooking oil, sugar and poppy seed. Stir. Let simmer 1/2 hour slowly, stirring occasionally. This is good warmed over the next day. *Nina Cole*

Scalloped Potatoes

SAUCE:

1 stick margarine, 4 tablespoons flour (mix together in saucepan). Add 3 cups milk, salt to taste, 1/2 pound Velveeta cheese, cook until thick. Pour over 7 or 8 large potatoes, peeled and sliced, in large baking dish. Bake 350° 1 1/2 hours. *Jacque Herzet*

Leftover-Baked Potato

Do not remove skin - slice and flour lightly if desired, deep fat fry in bacon drippings, salt to taste and serve hot. *Rosemary Benn*

A father is someone who carries snapshots where his money used to be.

Hash Brown Bake

1/2 chopped onion
1 (10 oz.) can celery soup
3/4 c. milk
Frozen hash brown potatoes
1 (3 oz.) pkg. Philadelphia cream cheese

Combine soup, onion, milk and cheese and beat. Pour over potatoes and bake at 350° for 60 minutes. Use 3 1/2 to 4 packages of frozen hash brown potatoes (12 ounce size). Add shredded cheese about 15 minutes before removing from oven. *Mary Hereford*

Potatoes Whipped With Cheese

3 lbs. cooked potatoes
Add ,beating constantly:
1/4 lb. butter
1 (8 oz.) pkg. cream cheese
1 bunch sliced scallions
1/2 c. each grated Cheddar *and* Parmesan cheese
1/4 tsp. saffron
1 chopped green pepper
1 sm. minced pimento (with juice)

Put in oven uncovered at 350° for 30 minutes. *Barbara Headrick*

Potato Romanoff

5 c. diced, cooked potatoes
2 c. creamed cottage cheese
1/4 c. finely minced green onion
1 c. shredded American cheese
2 tsp. salt
1 c. dairy sour cream
1 sm. clove garlic
Paprika

Cook unpeeled potatoes until tender, cool. Peel and cut into small cubes. Sprinkle with 1 teaspoon salt. Combine cottage cheese, sour cream, onion and garlic which has been crushed with the remaining salt. Fold in potato cubes and pour into a buttered casserole. Top with cheese and sprinkle with paprika. Bake 350° for 40 minutes. Serves 6 to 8.

Mrs. Geo. N. Duerksen

Potatoes Mousaka

6 potatoes, peeled *and* quartered
Salt *and* pepper, to taste
1/4 tsp. oregano
1 med.-sized onion, sliced
1/4 tsp. garlic powder *or* 1 clove of garlic, minced
1/2 c. cooking oil, mixed with 1/2 can tomato paste and 2 1/2 c. water
1/2 c. defoloteri cheese *or* Romano cheese, grated

Place potatoes in baking pan, salt and pepper, sprinkle with oregano and garlic powder. Place sliced onions on top of potatoes. Pour tomato mix over this and top with grated cheese. Bake at 350° for about 1 1/2 hours. Baste occasionally, sauce will be thick. If too dry, add a little water. *Zelma Bowers*

Greek Potato Salad

2 c. cooked potatoes, cubed
2 c. fresh tomatoes, cubed
1 c. celery, diced
1 c. green pepper, finely chopped
1/2 c. cucumber, finely sliced
1/2 c. vinegar *or* juice of 1 lemon
1 tsp. salt
1/4 tsp. pepper
1/2 c. onion, sliced into rings
Dash of oregano
1/8 c. vegetable oil *or* olive oil

Combine all the vegetables in a bowl. Mix seasoning together and pour over vegetables. Toss lightly, chill. Serves 6 to 7. *Zelma Bowers*

ZUCCHINI CASSEROLE

2 lbs. zucchini, remove ends, chop

Cook in small amount of water with 1/2 teaspoon salt until tender. Drain. Mash to medium smoothness.

2 med. onions, minced
1 clove garlic, mashed

Sauté in 1 tablespoon butter and add to squash. Add 3 slices fresh bread, cubed, 2 tablespoons minced parsley, and 1 cup grated cheese (Cheddar), 4 eggs, well-beaten, 1/2 teaspoon Worcestershire sauce, 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon paprika and Tabasco.

Mix well. Spoon into buttered baking dish. Set in pan of hot water and bake at 350° for 30 minutes or until firm. Serves 6 to 8. *L. Klepinger*

STUFFED ZUCCHINI SQUASH

8 sm. squash
2 med. onions, chopped fine
1/2 c. rice
Salt *and* pepper, to taste
1/2 stick butter
1 lb. ground beef *or* lamb
1 tsp. chopped parsley *or* mint
1 c. water

Cut slice off stem end of squash. Scoop out pulp, sauté in butter with chopped onion. Add ground meat and sauté until brown, about 5 minutes. Add rice and stir water in slowly to avoid rice sticking in bottom of pan. Stuff shell of squash with meat mixture. Place in baking pan with 1 cup of water and small amount of butter. Bake in oven 350° for 40 to 60 minutes, adding water as needed.

Zelma Bowers

BAKED PINEAPPLE AND CHEESE

2 tall cans pineapple tidbits
2/3 c. flour *or* 1/3 c. cornstarch
1 c. grated sharp cheese
1 c. sugar
1/4 tsp. nutmeg

Drain juice from pineapple. Mix juice with sugar, flour and nutmeg. Stir in pineapple. Pour into buttered shallow baking pan. Cover with grated cheese. Bake in slow oven 1 hour at 325°. Cool about 10 minutes before serving. *Mary Hereford*

HOMINY GRITS CASSEROLE

Cook as directed on box:
1 c. hominy grits
Salt
4 c. boiling water
Add:
1 stick butter *or* margarine
2/3 lb. Velveeta cheese, cut in cubes *or* 1 stick garlic cheese

Put in greased casserole and bake at 350° to 375° for 45 minutes to 1 hour.

Gwen Kennedy

WHITE RICE

Toast 1 1/2 cups uncooked long grain rice in 1/4 cup salad oil in large skillet until wheat colored.

Add:
1 med. onion, quartered
4 c. cold water
1 clove garlic (whole)
2 chicken bouillon cubes
1/2 tsp. salt

Simmer until rice is tender. Remove onion and garlic and serve hot. Excellent with Mexican food.

Barbara Headrick

Green Rice

Combine:
3 c. cooked rice
1 c. chopped parsley
1 sm. can mushrooms
2 c. grated mild Cheddar cheese
1 c. chopped green pepper
1/2 c. chopped Spanish olives

Put in greased casserole and with the back of a spoon make a deep indentation in the middle of the mixture.

Fill with white sauce:
4 T. flour
3 c. milk
1/8 tsp. pepper
Cayenne pepper
4 T. butter *or* margarine
1/2 tsp. Worcestershire sauce
1/2 tsp. salt

Top with bread crumbs. Bake at 375° until a very brown crust has formed. *Gwen Kennedy*

Asparagus Casserole

2 (No. 303) cans asparagus
4 eggs, hard-boiled
1 sm. can mushrooms
Cheese, grated
2 T. butter *or* margarine
1 T. flour
1/2 tsp. salt
1 c. milk

Make a white sauce of flour, salt, milk, butter. Place asparagus and grated eggs in alternate layers in baking dish; add white sauce and grated cheese. Top with mushrooms; if desired, blanched almonds may be sprinkled on top. Bake in moderate oven 20 to 30 minutes.

Katherine Fulton

Baked Celery And Almond

3 c. celery
1/2 c. cheese, grated
2 eggs, hard-cooked
1 c. almonds, shredded
White sauce (using 2 c. milk)

Mix ingredients together and garnish with slices of hard-boiled eggs on top of casserole. Bake at 350° 30 minutes. *Mary Hereford*

Barbeque Lima Beans

2 c. lima beans
1 onion
1 can tomato soup
1 T. mustard
1/4 c. vinegar
1 tsp. chili powder
1/4 lb. salt pork
2 T. Worcestershire sauce
1/2 tsp. salt
1/2 c. brown sugar

Cook lima beans in salt pork. Brown onion in fat. Add rest of ingredients. Bake 1 hour in moderate oven.

Edith Mood

Bean Bake

4 c. canned baked beans
1 lg. apple, chopped
1/4 c. raisins
1/2 c. onion, chopped
3/4 c. brown sugar
1/4 c. sweet relish
1 T. prepared mustard
3/4 c. ketchup
4 strips bacon, crumbled *or* chopped ham

Mix all ingredients and bake in covered casserole 1 1/2 hours at 250°. This recipe serves 8. *Mary Hereford*

BROCCOLI BAKE

1 pkg. frozen broccoli, cooked until tender
1 can corn (cream style)
1 T. onion juice
4 T. butter
1 egg
Salt *and* pepper
1 c. bread stuffing croutons
1/3 stick butter
2 slices bacon, cut in sm. pieces

Combine the broccoli, cream style corn, onion juice, 4 tablespoons butter, egg, salt and pepper. Top with the croutons, 1/3 stick butter and bacon. Bake 50 minutes at 350°.

Doris Graham

CHEESE GRIT CASSEROLE

6 c. boiling water
1 1/2 c. grits
1 stick margarine
3 eggs, beaten
1 tsp. salt
1 stick Kraft garlic cheese
Dash of Tabasco
Corn chips, crushed

In boiling salted water, cook the grits until thick - about 10 minutes. Add the cheese, margarine, beaten eggs and Tabasco sauce. Put in greased 9 x 13 inch pan; top with crushed corn chips (Fritos) and bake at 350° 45 minutes. *Donna Riley*

CORN FAIRFAX

This was served to Governor and Mrs. Frank Carlson in the Governor's mansion in 1947.

I:
1/4 c. onion, minced
1/4 c. celery, minced
4 T. table fat *or* butter

II:
2/3 c. green beans
2 c. corn (cream style)
1 T. parsley, minced

III:
2 T. flour
1 tsp. salt
1/4 tsp. paprika

IV:
1 1/2 c. rich milk

V:
2 eggs, well-beaten

VI:
2/3 c. dry bread *or* cracker crumbs
1/3 c. cheese, grated
4 T. butter

Simmer together 5 minutes - Number I: then add Number II and cook slowly 5 minutes, then add Number III and IV; cook slowly 4 minutes. Add V; mix well and pour into shallow buttered baking dish. Cover with VI mixture. Bake 15 minutes in 350° oven. *Mabel Brown*

DRESSING FOR BROCCOLI

1 c. Miracle Whip
2 T. sugar
2 T. vinegar
2 tsp. prepared mustard

Combine ingredients. Heat over slow fire. Serve hot over cooked broccoli. *Lois Klepinger*

Cream Of Potato Soup

1 1/2 c. milk
1 1/2 T. flour
3/4 tsp. salt
1 1/2 T. margarine
2 med.-size potatoes
1 sm. onion, chopped
1 tsp. salt
Parsley (for garnish)

Make a cream sauce with milk, flour, margarine and salt. Pare potatoes and cut in small pieces. Add chopped onion and salt. Cover with 2 cups water and boil until vegetables are tender. Drain off water into large measuring cup and save. Mash the potatoes and onions with the potato masher and pour water back in that was saved. Add this potato mixture to cream sauce and mix well. Store soup in Tupperware overnight. When ready to serve, heat in top of double boiler. Serve and garnish with parsley or dash of paprika. *Diane Rogers*

Easy Baked Beans

4 slices bacon
2 (1 lb.) cans pork *and* beans
1 T. molasses (optional)
1 tsp. mustard
1/2 c. onion, chopped
2 T. brown sugar
1 T. Worcestershire sauce

Cook bacon crisp and crumble it. Reserve 2 tablespoons bacon drippings. Cook onion in drippings until transparent. Add with bacon to remaining ingredients. Turn into 1 1/2 quart bean pot or casserole. Bake at 350° about 2 hours. *Irene Meyer (Raft-Her)*

French Fried Onion Rings

3/4 c. flour
1/4 tsp. salt
1/3 c. milk
1/4 c. half & half
1 1/2 T. shortening, melted
1 egg white, unbeaten

Cut onion rings; combine ingredients; dip rings into batter and cook in moderately hot shortening.

Do not have shortening too hot or batter will become too brown while onion rings are still uncooked. If this happens, onions will weep and become limp and soft as they cool.

Charlene Nichols

Green Beans And Sour Cream

2 cans green beans, drained
1 c. sour cream with chives *or* 1 c. sour cream *and* 2 T. onion, grated
2 tsp. salt
2 T. flour
1/2 lb. Velveeta cheese, cubed
2 T. butter
Crushed cereal *or* potato chips

Melt butter and stir in flour. Combine all ingredients. Turn into casserole; top with crushed cereal or potato chips. Bake 40 minutes at 350°.

Marjorie Knuth

Green Bean Casserole

2 cans green beans
4 slices Velveeta cheese
1 can cream of mushroom soup
Bread *or* cracker crumbs, buttered

Put green beans in casserole; add cheese, soup and crumbs. Bake at 325° until cheese is melted and beans are hot. *Judy Scott*

GREEN BEAN CASSEROLE

2 cans green beans
1 (4 oz.) can mushrooms, sliced (stems)
2 sm. green peppers, chopped
1 (2 oz.) jar pimientos
4 T. butter
6 *or* 7 T. flour
2 c. milk *plus* water from mushrooms
1/3 lb. Kraft Old English cheese
Ritz cracker crumbs, buttered

Sauté mushrooms, green pepper and pimientos in 1 tablespoon butter. Using the water from mushrooms plus enough milk to make 2 cups, 4 tablespoons butter and 6 or 7 tablespoons flour, make a very thick white sauce. Into the white sauce, melt 1/3 pound Kraft Old English cheese. Mix the beans, mushrooms, green peppers, pimientos and put them in flat casserole. Add white sauce. Top with buttered Ritz cracker crumbs. Bake at 350° 30 minutes. *Louise Richert*

GREEN BEANS WITH ALMONDS

2 (No. 303) cans green beans
1/2 stick margarine
1/4 c. slivered almonds
Salt *and* pepper

Cook green beans 30 to 45 minutes over medium fire. Watch that liquid does not all boil away. In small frying pan heat almonds over low heat, shaking pan often, until richly golden. Add margarine and heat until melted; season with salt and pepper. Add to cooked green beans and simmer 5 or 10 minutes.

Mrs. Birl Peterson

GREEN BEANS PARMESAN

2 pkgs. frozen green beans (9 oz.) *or* 1 1/2 lbs. fresh beans
1 green pepper, sliced in thin rings
1/2 tsp. savory
1/2 stick butter, softened
1/2 c. Parmesan cheese, grated

In a 2 quart saucepan containing a small amount of salted water, place beans, green pepper rings and savory. Cover and cook 10 minutes for frozen beans or about 20 minutes for fresh. Drain well. Toss with butter and cheese. This recipe makes 6 or 8 servings. *Irene Barnard*

GREEN RICE ON THE LEVY

2 eggs
2 c. milk
3/4 c. pre-cooked rice
1/3 c. onion, chopped
1/2 T. garlic salt
1 (10 oz.) pkg. frozen chopped spinach, cooked, drained
1 c. sharp Cheddar cheese, shredded

Mix and bake in a 325° oven 35 minutes - until firm.

Served at the Plantation Restaurant
5215 E. Kellogg
Turned in by Evelyn Whitcomb

HARVARD BEETS

1 can diced beets
3 T. vinegar
3 T. sugar
1/2 tsp. cornstarch
2 T. butter
Few grains of salt

Mix sugar, cornstarch and salt; add vinegar and juice from beets and bring to a boil. Add beets and cook 1 minute. Serve with melted butter.

Faye Bates

HARVARD BEETS HAWAIIAN

1 can beets
1 can pineapple chunks
2 c. liquid from both cans
3 T. vinegar
2/3 c. sugar
4 T. flour
1 tsp. (scant) salt
1 stick cinnamon *or* some red hots (optional)

Mix dry ingredients; stir into the liquid. Cook until thick and clear. Add beets and pineapple.

Evelyn Whitcomb

HOMINY CASSEROLE

1 (No. 2 1/2) can hominy
3/4 c. slivered almonds, toasted
1 tsp. celery seed
1 can cream of mushroom soup (not diluted)
1/2 tsp. salt

Drain hominy; put in buttered casserole. Mix soup, celery seed and salt and almonds; then heat. Pour over hominy. Bake 30 minutes at 350°.

Rose Bochow

HOMINY CHEESE BAKE

1 c. quick hominy grits
1 stick margarine
3 eggs
1 tsp. salt
5 *or* 6 drops Tabasco sauce
4 c. water, salted
3/4 lb. Cheddar cheese
3 tsp. Lawry's salt
1 tsp. paprika

Cook hominy grits in water as per directions on box. Add margarine and stir until melted. Add Cheddar cheese (cut in pieces), which have been mixed with the beaten eggs, to above mixture. Add the rest of the items. Place in greased 2 quart casserole. Bake 1 hour at 325°. *Mrs. Birl Peterson*

HOMINY GRITS

2 c. boiling water
1/2 c. grits
2 eggs, slightly beaten
1/2 c. milk
1/2 c. cheese, grated
1 tsp. salt
1 stick margarine
1/2 tsp. Worcestershire sauce
Pepper

Cook the grits in boiling salted water 3 minutes. Add margarine and add to slightly beaten eggs, Worcestershire sauce, milk, pepper and grated cheese. Bake at 350° 50 minutes. This recipe serves 6. *Mary Hereford*

LIMA BEAN CASSEROLE

2 pkgs. frozen lima beans (lg. ones)
1/2 c. onions, chopped
1 c. celery slivers
1/2 stick butter
1 lg. can mushrooms
2 T. flour
1/2 c. cream
1/4 c. sherry (optional)

Sauté onion and celery in butter; add mushrooms and juice. Add flour, cream and sherry. Season lima beans and add to onions and celery. This is a top of stove casserole. *Alma Hass*

LUMBERJACK MACARONI

4 oz. cooked macaroni
1 c. American cheese, grated
1 *to* 2 T. Worcestershire sauce
2 T. chili sauce
Salt *and* pepper
6 T. butter, melted

Spread the cooked macaroni in a casserole directly from cooking.

(Continued Next Page)

LUMBERJACK MACARONI
(Continued)

Sprinkle with grated cheese, Worcestershire sauce, chili sauce and salt and pepper to taste. Pour melted butter over ingredients. Mix with two forks and serve at once. *Martha Jarvis*

RICE

2 T. butter
1 onion
2 c. celery, chopped
1 c. uncooked rice
1 c. chicken rice soup
1 can mushrooms
2 c. broth *or* bouillon
1/2 tsp. poultry seasoning
1 can water chestnuts, sliced

Cook the onion and chopped celery in the butter until soft. Add the remaining ingredients. Put in baking dish and bake at 325° 1 1/2 hours. Very good! *Roberta Kelley*

SCALLOPED ONIONS AND CARROTS

6 sm. onions
1/2 c. margarine *or* butter
1 1/2 c. milk
3 med. carrots
1 T. flour
Bread crumbs *and* cheese (to garnish)

Boil onions and carrots in salted water until tender. Drain well. Make a white sauce of butter, flour and milk. Put in casserole; sprinkle bread crumbs and cheese on top. Bake 15 minutes at moderate temperature. You may use cheese soup for white sauce. *Alice Froman*

SOUTHERN HOMINY

1 (No. 2 1/2) can hominy, drained
1 sm. onion, chopped
2 T. bell pepper, chopped
1/4 c. pimientos, chopped
1 tsp. salt
2 T. butter *or* margarine
1/2 tsp. dry *or* prepared mustard
1/2 c. ripe olives, chopped
1/4 lb. sharp cheese, diced
2 c. milk
2 T. flour
1/3 c. powdered milk

Combine 2 cups milk, dry milk and hominy in top of double boiler. Cook over low heat 1 hour. Stir occasionally. Cook onion, pepper in butter slightly. Add rest of milk, flour, mustard and cheese. If too thick, add some milk from hominy; add pimientos, olives and cooked hominy. Pour into baking dish. Top with crumbs and bake at 350° 30 minutes. This recipe serves 6. *Ione Clark*

SWEET-SOUR SAUERKRAUT

1 (No. 2 1/2) can good sauerkraut
1/3 c. Mazola
3/4 *to* 1 c. sugar
1/2 tsp. poppy seed

Drain the sauerkraut and add the cooking oil, sugar and poppy seed. Simmer 1/2 hour slowly, stirring occasionally. This is good warmed over the next day. *Nina Cole*

One thing worse than being a quitter -
Is being afraid to make a start.

Sweet-Sour Baked Beans

8 slices bacon, cut up, fry crisp
4 onions, sliced
1 tsp. dry mustard
1 can lima beans (butter beans)
1 can green lima beans
1/2 c. vinegar
1/2 c. brown sugar
1 can kidney beans
1 can Morton House baked beans

Fry bacon until crisp; cut up. Add 4 onions, sliced; add vinegar, brown sugar and mustard. Cover and cook 20 minutes (time carefully). Add the 4 cans of beans. Bake 1 hour at 350° in covered casserole. Some bacon fat and bean juice may be left in for more moist beans. *Virginia Gregory*

Wild Rice With Mushrooms And Almonds

1/2 c. slivered blanched almonds
1 c. wild rice, washed, dry
1 (2 1/2 oz.) jar mushrooms
1/4 lb. butter
2 T. chives, chopped *or* green onions
3 c. chicken broth (bouillon)

Put all ingredients except broth in heavy frying pan. Sauté until almonds begin to brown, stirring constantly. Remove from heat; combine with broth and put into a quart size casserole. Cover tightly and bake 2 hours.

NOTE: I use chicken bouillon usually and by adding a little, it can be reheated and served several times. Good with game or turkey.

Florence Schaar

Baked Asparagus

1 (No. 2) can asparagus *or* 1 bunch
1 sm. jar stuffed olives, sliced
1/2 c. cream
1/2 c. grated cheese
1/3 c. *or* more cracker crumbs

Mix together and sprinkle cheese on top. Bake in moderate oven for 30 minutes. *Helen Christie*

Calico Beans

1 lg. can pork *and* beans
1 can lg. butter beans
1/2 lb. bacon
1/4 c. vinegar
1/4 tsp. dry mustard
Garlic powder (to suit taste)
1 can lima beans
1 can kidney beans
1 onion, diced
1/2 c. brown sugar
1/2 tsp. salt
1 c. ketchup

Drain all cans of beans, except pork and beans. Dice and fry bacon and onion in skillet. Leave the grease in skillet. Add vinegar and brown sugar, dry mustard, salt and garlic powder. Mix all ingredients. Stir in bacon, beans and 1 cup ketchup. Bake 1 hour at 350°. *Lois Klepinger*

Four Bean Bake

1 lg. onion
8 slices bacon
1 can green beans, drained
1 can lima beans, drained
1 can kidney beans, undrained
1 (No. 303) can pork *and* beans, undrained
3/4 c. dark brown sugar
1/2 c. vinegar
1/2 tsp. dry mustard
1/2 tsp. garlic salt

Dice onion and bacon and sauté. Add to mixture of other ingredients. Bake at 350° for 1 hour and a few minutes. *Edna Archer*

BROCCOLI CASSEROLE

(Serves 4 to 6)

1 (20 oz.) pkg. frozen broccoli, cut *or* 2 (10 oz.) pkgs. frozen broccoli spears
1 can water chestnuts
1 can cream of celery soup *or* cream of mushroom soup
1 (3 oz.) can French fried onions

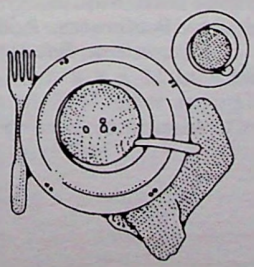
Cook broccoli until tender crisp. (Cooking in a steamer is best.) Drain completely. Put in greased casserole. Put 1 can of soup over broccoli. Cover with sliced water chestnuts. Cover with French fried onion rings. Bake in 350° oven 30 minutes or until vegetables and soup bubble and the French fried onions are brown.

NOTE: Putting the onions over the top of the casserole the last 10 minutes may keep them from getting too brown. *Phyllis Breckbill*

BROCCOLI CASSEROLE

1 pkg. frozen chopped broccoli, thawed
1 c. Minute Rice, uncooked
4 T. butter
1 c. boiling water, poured over above
1 can cream of mushroom *or* cream of chicken soup
1/2 c. milk
1/2 c. Cheez Whiz *or* 1 can cheese soup

Mix together and pour over all. Put in greased dish, fairly large. Bake 30 minutes at 350°, uncovered. This freezes well. *Lena M. Birt*



BROCCOLI CASSEROLE

1 pkg. frozen, chopped broccoli, partially thawed
1 sm. carton cottage cheese
3 beaten eggs
3 T. melted butter
1/4 lb. Cheddar cheese, grated
Salt *and* pepper
3 T. flour

Mix all ingredients together and bake, uncovered, at 350° for one hour. *Nina Cole*

BROCCOLI CASSEROLE

2 pkgs. chopped broccoli
2 c. cooked rice
7 slices American cheese (may use garlic cheese)

Arrange layers in casserole in following order: layer of rice, layer of broccoli, dot with butter, layer of cheese. Continue to layer until casserole is full. Add one cup of milk. Bake at 350° for about one hour or until casserole is firm. *Rosemary Benn*

BROCCOLI CASSEROLE

2 pkgs. chopped broccoli, cooked *and* drained
4 stalks celery *and* med. onion, sauté in 2 T. butter
1 c. Minute Rice, cooked
1 can mushroom soup
1 (8 oz.) jar Cheez Whiz

Mix cooked broccoli, rice, celery, onion and soup. Dump cheese in middle of casserole. Bake 30 minutes at 350°. Stir cheese through casserole and bake 30 more minutes at 350°.

Edna Archer

Baked Cabbage

1 med. head cabbage
1 T. sugar
2 T. flour
1 c. sweet cream
1 tsp. salt
1/4 tsp. pepper

Shred cabbage. Place in buttered baking dish and add the cream, sugar, flour, salt and pepper which have been mixed together. Cover the cabbage with bacon slices. Bake 40 minutes in a covered dish in a 350° oven. Remove cover for a few minutes before serving to crisp bacon. Serves 8.

Doris Hastings

Scalloped Cabbage

1 sm. head cabbage
1 can cream of chicken soup
1/2 soup can milk
1/2 c. grated cheese
1 c. bread crumbs
Butter for topping

Cut cabbage in small wedges. Cook in salted water until tender. Drain thoroughly. Into greased casserole, place alternate layers of cabbage and soup, milk and cheese mixture. Top with bread crumbs and dot with butter. Bake about 30 minutes at 350°. Serves 4 to 6.

Florence Schaar

Baked Carrots

3 c. diced cooked carrots
1 c. juice from carrots
1 c. cheese (Velveeta *or* longhorn)
12 crackers
2 T. onion

Break crackers into small pieces and mix with carrots, onions, and cheese. Pour carrot juice over the carrot mixture. Bake at 300° until well-blended and the cheese melts.

Alma Hass

Carrots Elegante

2 lbs. carrots, coarsely grated
2 tsp. salt
1/4 tsp. cardamom
1/2 c. butter
2 tsp. sugar
1/2 c. orange juice

Melt butter in medium-size heavy frying pan. Stir in carrots, butter, salt, sugar and cardamom. Cover and cook over medium heat 10 minutes, stirring several times. Add orange juice. Cook 5 minutes longer or until carrots are crispy tender. Serve in heated bowl. Garnish with thin wedges of fresh orange and parsley if you wish.

Lois Klepinger

Carrot Lyonnaise

1 T. flour
1/4 tsp. salt
3/4 c. water
Dash pepper
Pinch sugar
1/4 c. butter
3 med. onions
6 med. carrots
1 chicken bouillon cube

Peel 6 medium carrots and cut into strips. Dissolve chicken bouillon cube in 1/2 cup boiling water. Cook carrots covered in bouillon 10 minutes. Melt 1/4 cup butter; add 3 medium onions, sliced, and cook, covered, 15 minutes, stirring occasionally. Stir in 1 tablespoon flour, 1/4 teaspoon salt, dash pepper and 3/4 cup water. Bring to boil. Add carrots with liquid. Simmer, uncovered, for 10 minutes. Add pinch of sugar.

Jean Baumgartner

COPPER PENNIES

(Carrots)

2 lbs. fresh carrots, sliced in 1/4 inch rounds (4 1/2 c.)
2 med. onions, thinly sliced *and* separated into rings
1 med. green pepper, cut in thin strips
1 (10 3/4 oz.) can condensed tomato soup
3/4 c. vinegar
2/3 c. sugar
1/2 c. cooking oil
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1/2 tsp. salt

Cook carrots in small amount of boiling salted water until just tender, about 8 to 10 minutes; drain. Combine with onion and green pepper in large bowl. Stir together remaining ingredients; pour over vegetables in bowl. Cover and marinate in refrigerator several hours or overnight. Drain, reserving marinade. Serve in lettuce lined bowl, if desired. Return any leftover vegetables to marinade; keep refrigerated. Will keep three weeks. Makes 5 cups. *Alma Hass*

CELERY CASSEROLE ORIENTAL

5 c. celery in 1 inch lengths

Boil only 10 minutes in salted water (have boiling when you put it in). Drain celery.

Mix with the following:

1 sm. jar pimientos
1 can cream of chicken soup
1 c. sliced water chestnuts (from oriental department)

Bake in a 9 x 11 inch baking dish or pan at 375° after sprinkling 1 cup bread or cracker crumbs stirred into 3 tablespoons melted butter over top. Also sprinkle 1/2 cup sliced or shredded almonds over the top. Bake 30 minutes. *Ruth Michener*

FAR EAST CELERY

(Crisp and crunchy)

5 *to* 6 c. celery pieces
1 can water chestnuts *or* 1/4 c. sunchokes
1 can cream of chicken soup
1/4 c. diced pimiento
1/4 c. sliced stuffed olives (optional)
1/2 c. chopped onion
1/2 c. mayonnaise

Cook 5 to 6 cups of 1 inch celery pieces in small amount of salted water. Boil about 4 minutes. Mix celery, drained with water chestnuts or sunchokes, chicken soup, pimiento, olives, onion and mayonnaise. Place in a 1 quart casserole. Cover with crushed croutons or 1/2 cup soft bread crumbs and 1/4 cup slivered almonds in 2 tablespoons melted butter. Bake at 350° about 15 to 20 minutes.

Ruth Frey

BROOKVILLE HOTEL FROZEN COUNTRY CREAMED STYLE CORN

(This serves 20)

2 1/2 lb. box frozen corn
1 tsp. salt
3 tsp. sugar
3/4 c. whipping cream *or* coffee cream
2 *to* 3 tsp. cornstarch

Cook corn in a small amount of water. Add salt, sugar and cream. Bring to boil and thicken with mixture of cornstarch and a little cream.

Nina Cole

Hot Celery Casserole

4 c. celery, cooked *and* well-drained
1 (10 1/2 oz.) can cream of chicken soup
1/4 c. chopped pimiento
1 (5 oz.) can water chestnuts, drained *and* sliced
Salt *and* pepper
1/2 c. soft bread crumbs
2 T. butter *or* margarine

Heat oven to 350°. Combine cooked celery, soup, pimiento and water chestnuts. Place in a 1 1/2 quart casserole. Season to taste. Top with crumbs; dot with butter. Bake 20 to 25 minutes. Serves 6. *Alma Hass*

Eggplant Creole

(Serves 6)

1 med. eggplant
3 T. flour
1 sm. green pepper
2 T. brown sugar (2 T. brown Sugar Twin may be used for diabetic)
Pinch of oregano
Pinch of sweet basil
Grated cheese
3 T. butter
2 lg. tomatoes, chopped *or* 2 c. canned tomatoes
1 tsp. salt
2 cloves
1/2 bay leaf
1/2 tsp. Worcestershire sauce

Peel and dice eggplant. Cook 8 to 10 minutes in boiling water or steam. Drain and place in greased casserole. Melt 3 tablespoons butter and blend in 3 tablespoons flour. Add tomatoes and chopped pepper to butter mixture. Add seasonings and cook 5 minutes. Pour sauce over eggplant. Dot with grated cheese. Bake at 350° for 30 minutes. This freezes well. *Phyllis Breckbill*

Eggplant Patties

1 eggplant
1 tsp. salt
2 eggs, beaten
1/2 c. cooking oil
1 sm. onion, diced
1/4 tsp. MSG
1 c. cracker crumbs

Peel and cook eggplant in boiling water for 2 minutes, then drain. Add remaining ingredients. Heat oil in skillet and drop by teaspoonfuls and cook 3 minutes on each side. Place on paper towel to drain. *Alice Ackerson*

Green Bean Casserole

2 T. margarine
2 T. flour
1 tsp. salt
1/4 tsp. pepper
1 tsp. sugar
A little grated onion
2 pkgs. frozen French green beans, cooked

Grate 1/2 pound Cheddar cheese. Add to 1 cup sour cream. Add to above mixture. Bake 30 minutes at 350°. Top with onion rings during last 15 minutes of baking. *Helen Collom*

Grits Cheese Puff

1 c. regular grits (not instant)
4 c. boiling salted water
6 eggs
3 T. butter
1 T. grated onion (optional)
1/2 lb. sharp Cheddar cheese

Cook grits in boiling water for 5 minutes. Remove from heat and beat in eggs, one at a time. Add butter and 6 ounces of cheese. Mix well. Place in 2 1/2 quart casserole; sprinkle with remaining 2 ounces of cheese. Bake 45 minutes at 350°. *Dorothy Middleton*

CHEESE GRITS

6 c. water
1 1/2 tsp. salt
1 1/2 c. quick cooking grits, cook as directed

Add 1 pound grated American cheese and 1 1/2 sticks of margarine. Stir until blended. Add 3 beaten eggs and 20 drops of Tabasco sauce (optional). Bake 1 hour at 250°. Let stand about 10 minutes before serving.

Jean Baumgartner

BAKED KRAUT

1 (No. 2 1/2) can sauerkraut, drained
1 (No. 303) can tomatoes, crushed
1 c. brown sugar (not packed)

Mix above ingredients together and place in a buttered baking dish. Brown 6 slices bacon crisp and crumble.

Brown 1/2 large onion (chopped) in bacon fat. Mix onion and bacon together and sprinkle over top. Bake at 350° for one hour, covered. Uncover to brown top.

Rose Bochow

LIMA BEAN BROCCOLI CASSEROLE

3 T. butter
1/8 tsp. curry powder (optional)
2 c. rice cereal biscuits
1 (10 oz.) pkg. lima beans
1 (10 oz.) pkg. chopped broccoli
1 c. mushroom soup
1 c. celery soup

Melt butter. Add cereal. Stir over heat 5 minutes to coat. Cook vegetables separately. Combine beans and hot soup and 1 cup rice cereal. Stir in broccoli. Place in a 2 quart dish. Top with cereal. Bake at 350° for 30 minutes. Serves 8.

NOTE: Try chicken sometime instead of the lima beans.

Florence McKee

AU GRATIN POTATOES

2 lb. bag hash browns, thawed
2 c. Cheddar cheese
1/2 onion, chopped
1 c. cream of chicken soup
1/2 c. butter, melted
Salt *and* pepper
Mix:
2 c. corn flakes
1/4 c. butter

Sprinkle corn flakes-butter mixture on top. Bake at 350° for 45 minutes.

Gertrude Jeter

HASH BROWN CASSEROLE

1 (2 lb.) pkg. frozen hash brown potatoes, defrost
1/2 c. melted butter (save half for flakes)
1/2 c. chopped onion
1 pt. sour cream
2 c. crushed corn flakes
1 tsp. salt
1/4 tsp. pepper
1 can cream of chicken soup
2 c. grated Cheddar cheese

Put potatoes in a 9 x 13 inch pan. Mix all ingredients except corn flakes. Pour over potatoes. Top with corn flakes mixed with melted butter. Bake 1 hour at 350°.

Helen Christie, Dorothy Middleton, Alice Ackerson

HASH BROWN CASSEROLE

1 (12 oz.) pkg. frozen hash brown potatoes
1 can cream of chicken *or* cheese soup
1 lg. onion, diced
1 pt. sour cream
1 c. grated cheese

Mix all ingredients except cheese. Pour into well-greased baking dish. Sprinkle cheese on top. Bake about 45 minutes at 350°. *Jo Cox*

POTATO CASSEROLE

2 lbs. frozen hash brown potatoes
1/2 c. celery, chopped
1/2 c. green pepper, chopped
1/2 c. onion, chopped
1/2 c. margarine
1 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
2 c. grated cheese
1 can cream of celery soup
1 pt. sour cream with chives

Defrost potatoes. Mix with onions, celery, peppers and cheese. Melt margarine. Add seasonings, soup and sour cream. Mix well with potatoes. Spray Pam on a 9 x 13 inch pan. Add potatoes.

TOPPING:

2 c. crushed corn flakes
1/4 c. melted margarine

Mix and bake at 350° for 45 minutes. Serves 16. *Zelma Myers*

PIZZA POTATOES

1 pkg. scalloped potatoes
1 (16 oz.) can tomatoes
1 (4 oz.) pkg. sliced pepperoni
1 1/2 c. water
1 (4 oz.) pkg. shredded mozzarella cheese
1/4 tsp. oregano

Heat oven to 400°. Empty potato slices and packet of seasoned sauce mix into ungreased 2 quart casserole. Heat tomatoes, water, and oregano to boiling. Stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered 30 to 35 minutes. Serves 4. *Alice Ackerson*

RICE CASSEROLE

Sauté 1/2 cup finely chopped onion in 1 stick of butter or margarine.

Add:

1 can chicken *or* beef consommé
1 can water
1 c. rice
Salt *and* pepper

Place in a 9 x 12 inch pan. Bake at 250° for one hour and fifteen minutes. Leftover diced chicken, turkey, ham or tuna may be added before baking to make a main dish. *Edna Archer*

COMPANY SPINACH

(Serves 12)

4 (10 oz.) pkgs. chopped spinach
5 T. melted butter *or* margarine
1/2 tsp. salt
Dash of nutmeg
11 oz. pkg. cream cheese
Juice of 1 lemon
1/4 tsp. seasoned salt
1 (1 lb.) can artichokes, drained

Cook spinach according to package directions until thawed. Drain thoroughly and set aside. Cream cheese at room temperature. Soften cheese, then blend in melted butter until smooth. Add lemon juice. Combine with spinach. Stir in seasonings and blend well. Spoon spinach into casserole over artichoke hearts that have been cut to cover bottom of casserole. Cover with foil. Bake at 350° for 30 minutes. May be done early in the day.

Phyllis Breckbill

SQUASH CASSEROLE

2 lbs. squash (3 med.)
1 tsp. salt
3 T. butter, melted
2 eggs, slightly beaten
1 c. milk
1 med. onion, sliced
1/2 tsp. sugar
3 T. flour
1/2 lb. American cheese

Combine squash, onion, salt and sugar. Simmer with small amount of water for 20 minutes. Drain *well*. Mash with a potato masher. Add eggs, butter, flour, milk and cheese. Add salt to taste. Bake for 30 minutes in buttered casserole. (Two 1 1/2 quart casseroles.) Top with canned onion rings or bread crumbs. Bake 10 minutes longer. Can be stored in refrigerator for 2 or 3 days uncooked or frozen. Uncooked for months.

Pat Brazill

SWEET POTATO PUDDING

(12 servings)

3 c. sweet potatoes, cooked *and* mashed
2 eggs
1 tsp. vanilla
1 stick margarine
1 c. white sugar
1/4 c. evaporated milk
1 can coconut
Dash salt
TOPPING:
1/2 c. flour
1 c. brown sugar
1 stick margarine
1 c. broken pecans

Mix all together and pour into a greased 13 x 9 inch pan. Sprinkle with topping. Bake at 350° about 30 minutes until topping is crisp and brown.

Zelma Myers

SWEET POTATOES WITH ORANGE SLICES

4 med. sweet potatoes
1/2 c. brown sugar
Butter
4 med. oranges
1/2 c. honey
Toasted slivered almonds

Boil potatoes in jackets until tender. Cool, peel and cut in crosswise slices. Cover the bottom of greased baking dish with potato slices, sprinkle lightly with salt and brown sugar and dot with butter. Cover the layer of sweet potatoes with a layer of thinly sliced oranges. Continue until all is used and ending with oranges. Pour 1/2 cup honey over the top and dot with butter. Sprinkle with toasted slivered almonds. Cover and bake at 350° for 45 minutes.

Mrs. E.H. Bounous

VEGETABLE CASSEROLE

1 lg. can tomatoes
2 cans green beans
1 1/2 c. carrots, cut in strips
1 c. onion, sliced *and* separated
1 c. green pepper, cut in strips
3 T. cornstarch
1 T. sugar
1 1/2 tsp. salt
1/4 c. butter
1/2 c. chopped pimiento (optional)

Combine ingredients in large baking dish. Bake about 1 1/2 hours at 350°.

Jo Cox

Skillet Zucchini

1/2 c. oil
6 sm. zucchini
1 onion, thinly sliced
Salt *and* pepper, to taste
2 tomatoes, quartered
1/2 c. shredded cheese
1/2 c. water
1 T. soy sauce (optional)

Cook all ingredients, covered, for about 10 minutes. Sprinkle with cheese and soy sauce. Cover and cook 2 minutes longer, or until done.

Sally McCall

Zucchini Bacon Bake

2 lbs. zucchini
2 eggs
2 c. creamed cottage cheese
3/4 c. uncooked instant rice
1/2 c. chopped onion
16 slices Canadian bacon
1 1/2 tsp. marjoram
3/4 tsp. salt
Few drops red pepper sauce
3/4 c. Parmesan cheese, grated
2 T. snipped parsley

Cut unpared zucchini into 1/2 inch slices. Cook covered in 1 inch boiling salted water for 5 minutes. Drain. Beat eggs slightly; stir in remaining ingredients except Parmesan cheese and meat. Arrange half the zucchini in ungreased baking dish, 11 1/2 x 7 1/2 x 1 1/2 inches. Top with half the rice mixture; repeat. Sprinkle with Parmesan cheese. Arrange meat on top. Bake, uncovered, 1 hour. 350°. Serves 6. *Jean Drumm*

Zucchini Casserole

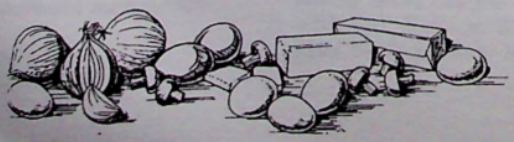
4 c. raw cubed zucchini (fresh *or* frozen)
1 lg. onion
1 can mushroom *or* celery soup
1 c. grated cheese
Cracker crumbs *or* dry cereal, crushed

Cook zucchini and onion in smallest amount of water possible. Drain (reserve liquid). Place in buttered Pyrex dish, 9 x 13 inches. Sprinkle with cheese. Mix 1/4 cup of the liquid with soup and pour over mixture. Top with toastie crumbs or cracker crumbs and bake for 30 minutes in a 400° oven. *Mary Laird*

Zucchini Casserole

2 lbs. zucchini, grated
1 c. celery, sliced
1 c. onion, chopped
1 c. bread crumbs
2 eggs, well-beaten
1 c. milk
1/2 c. salad oil
Salt *and* pepper
Grated cheese (for topping)

Heat oil and sauté celery and onion until onion is limp. Add zucchini and cook 5 minutes. Combine beaten eggs, milk, salt and pepper, and bread crumbs. Combine with zucchini mixture and place in a 10 x 13 inch baking dish. Bake at 350° about 1 hour. Add grated cheese topping about the last 25 minutes. Precooking the vegetables may shorten baking time somewhat. *Edna Archer*



ZUCCHINI

(Diabetic)

4 c. raw zucchini, cubed
2 c. tomatoes (fresh *or* 1 No. 2 can)
1 lg. onion, chopped
1 c. grated cheese (over top when served)
1 c. celery (optional)
1 lg. green pepper, chopped
Salt *and* pepper, to taste
1/2 tsp. sweetener (optional)

This can be cooked slowly in a saucepan or placed in a Pyrex pan and cooked in oven until tender, approximately 40 minutes.

NOTE: I like to sprinkle 1 cup grated cheese over vegetables to serve. I fix this in the oven when I'm fixing meat loaf or roast. This is a good vegetable combination for diabetics since the only count is the onion and cheese if used. M.L. *Mary Laird*

ZUCCHINI EGG FOO

2 c. grated raw zucchini
1 T. parsley
1 T. Bisquick
1 egg, beaten
1 1/2 T. Parmesan cheese

Mix all above ingredients, drop on hot lightly greased griddle by spoonfuls. Serves 4. *Eleanor Legleiter*

ZUCCHINI SOUR CREAM

3 c. sliced unpeeled zucchini
Dash of pepper
1/2 tsp. prepared mustard
1/2 c. grated cheese
1 tsp. salt
1/2 tsp. paprika
1/2 c. sour cream

Arrange zucchini in shallow greased baking dish. Combine other ingredients except cheese and pour over zucchini. Sprinkle with cheese. Cover and bake at 350° until tender, 35 minutes. *Jean Drumm*

ADDITIONAL RECIPES

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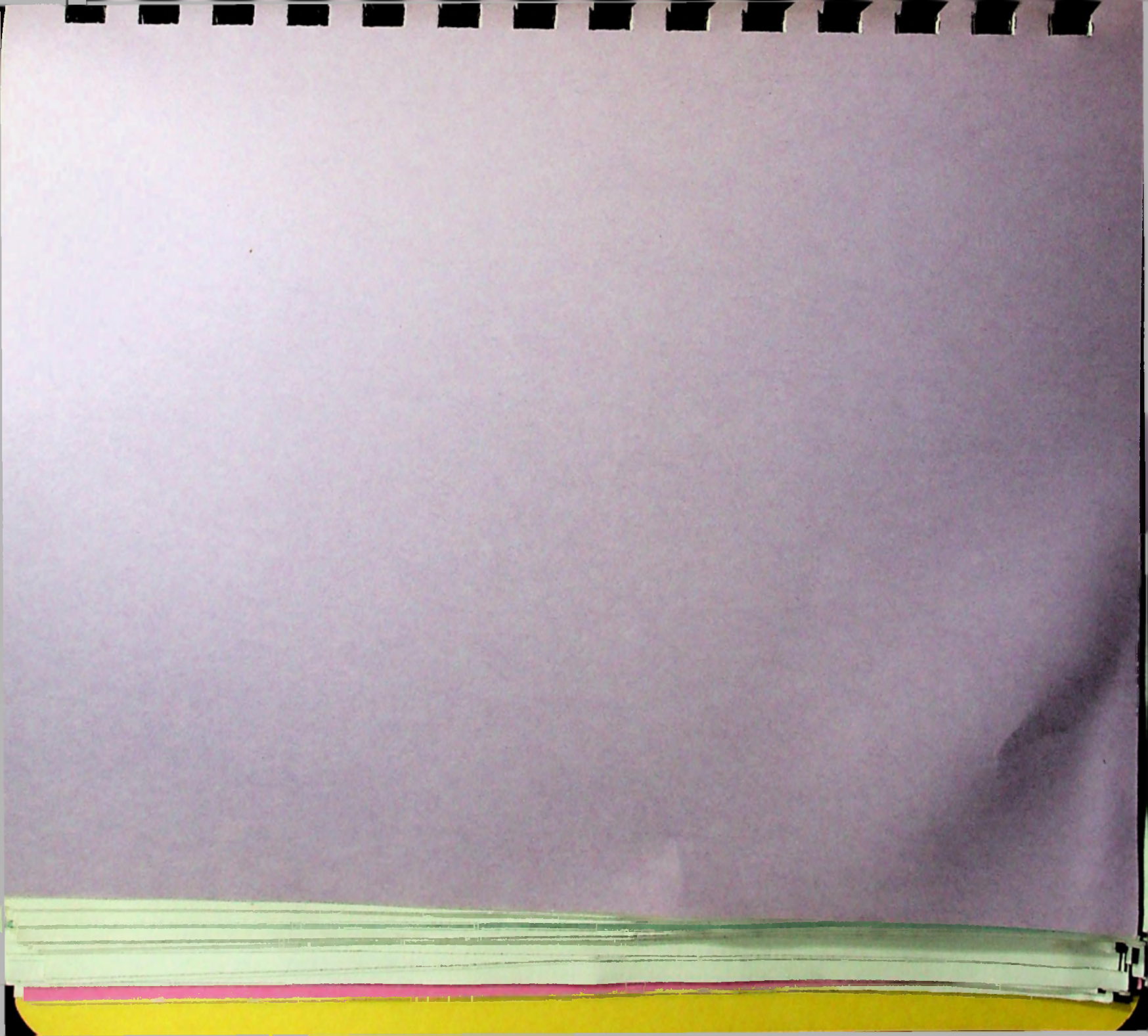
Breads



BREADS

OKLAHOMA CORN BREAD

1 c. white cornmeal
1 tsp. salt
1 c. buttermilk
1/2 tsp. baking soda
3 T. flour
1 tsp. baking powder
1 lg. egg

Mix cornmeal, flour, salt and 1 teaspoon baking powder together. Add buttermilk mixed with baking soda. Add the egg. Melt 1 tablespoon shortening or oil in 8 inch pan in oven. When pan is hot, add the butter to the pan leaving the melted shortening in the pan. Do not mix. Pour corn bread mix into pan. Bake 15 minutes at 475°.

Yvonne Paysinger

BISCUIT MIX

5 lbs. self-rising flour
2 2/3 c. powdered dry milk
3 c. shortening

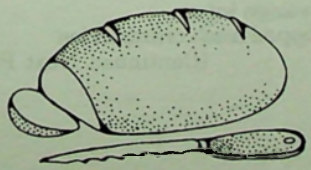
Mix flour and dry milk together. Cut in shortening. Just add water to make biscuits. Bake at 450° for 12 to 15 minutes. *Gertrude Jeter*

GOOD CORN BREAD

2 boxes Jiffy corn bread mix
1 box Jiffy yellow cake mix

Mix according to package directions. Bake in 9 x 13 inch.

Phyllis Snodgrass



MUFFINS

Mix together:
1 1/2 c. brown sugar
1/3 c. Crisco
1 c. sour cream

Add:
2 eggs, beating in one at a time
Sift together:
1 tsp. nutmeg
1 tsp. soda
2 tsp. cinnamon
1/2 tsp. cloves
2 1/2 c. flour

Add to the above mixture, then add 1 teaspoon vanilla and 1 cup nuts. Bake 15 minutes at 375°. This batter will keep for 2 weeks in the refrigerator. Store and cook when you want hot muffins. *Zelma Bowers*

ZUCCHINI BREAD

2 c. sugar
3 eggs
2 c. zucchini, raw, unpeeled, grated
1 tsp. baking soda
1/2 tsp. baking powder
1 c. cooking oil
1 tsp. vanilla
3 c. flour
1 tsp. salt
1 c. nuts, chopped (if desired)

Mix sugar, eggs and cream well. Add zucchini. Sift dry ingredients together and add to mixture. Add nuts if desired. Bake 50 minutes in 350° oven. Makes two loaves. *Nadine Kraus*

Microwave Pumpkin Nut Muffins

1 c. mashed cooked pumpkin
1 c. oil
2 eggs
1 c. walnuts, chopped
1 tsp. baking soda
1 c. sugar
1/2 c. buttermilk
1 1/2 c. flour
2 tsp. pumpkin pie spice
1/2 tsp. salt

Combine pumpkin, sugar, oil, buttermilk and eggs in large bowl and beat 1 minute. Add remaining ingredients and mix well. Pour batter into 3/4 cup glass custard cups filling them 2/3 full. Cook on high for 4 1/2 minutes turning as needed. Loosen from cups with thin knife and turn out onto racks. Serve warm. Place glass cups on microwave-safe platter when cooking. Makes 1 dozen. *Lola Ramsey*

Hush Puppies

1 c. coarse cornmeal
1 1/2 tsp. baking powder
2 T. minced onion
2/3 c. milk
1/2 c. sifted flour
3/4 tsp. salt
1 egg

Sift dry ingredients together. Add onion. Beat egg, add milk and add to sifted dry ingredients. Drop by teaspoons into hot fat. Fry until golden brown. Serve with chicken or fish. Especially good for "Little Folks" while grown-ups are eating bony fish.

Geneva Minter

Southern Corn Bread

2 eggs
1 tsp. soda
2 c. cornmeal
1 tsp. salt
2 c. buttermilk *or* sour milk (1 T. lemon juice *or* vinegar added to each c. sweet milk)

Beat eggs; beat in buttermilk and soda. Add cornmeal and salt and mix, thoroughly. Batter will be very thin. Pour or spoon into a 10 inch square pan. Bake in hot oven 400° for 20 to 25 minutes. Serve hot with butter.

Geneva Minter

Angel Biscuits

2 pkgs. dry yeast
1 tsp. soda
5 c. self-rising flour *or* 6 c. regular
1 tsp. salt
2 T. sugar
2 c. buttermilk
1 c. warm water
3/4 c. cooking oil

Dissolve yeast in warm water. Add the remaining ingredients. Mix thoroughly. Pinch off and bake as you would biscuits. Let rise a little before baking. Dough will keep in refrigerator a week - if not used all at one time. *Geneva Minter*

Cranberry-Orange Bread

3 c. all-purpose biscuit mix
3/4 c. sugar
3/4 c. milk
1/2 c. chopped walnuts *or* pecans
1 T. grated orange rind
1 egg, beaten
1/2 c. orange juice
1 c. chopped fresh cranberries

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CRANBERRY-ORANGE BREAD

(Continued)

Combine biscuit mix, rind and sugar in large bowl. Combine beaten egg, milk and orange juice. Add to biscuit mix and beat for about 1 minute. Stir in nuts and cranberries. Spoon into well-greased 9 x 5 x 3 inch loaf pan. Bake in 350° oven 55 to 60 minutes. Let stand in pan 10 to 15 minutes. Turn out on rack to cool. Allow to mellow one day before slicing. *Barbara Young*

COFFEE CAN PUMPKIN BREAD

3 c. sugar
4 eggs
1 tsp. cinnamon
2/3 c. water
2 c. pumpkin
1 c. chopped nuts
1 c. salad oil
1 1/2 tsp. salt
1 tsp. nutmeg
3 tsp. soda
3 1/2 c. flour

Combine all ingredients and mix well. Fill 4 (1 pound) coffee cans, greased and floured, one-half full. Bake at 350° for 50 to 60 minutes. Dump out of can to cool. Freezes well.

Margaret Soltis

PUMPKIN BREAD

1 c. sugar
1 c. Wesson oil
1 c. pumpkin
2 eggs, beaten slightly

Add above and mix well.

Mix the following:
1 1/2 c. flour
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. soda
1/2 tsp. salt

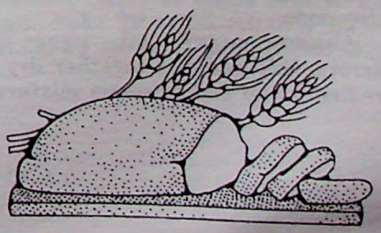
Add to first mixture. Blend well. Add 1 box of coconut cream pie filling mix. Regular not instant. Add 1 cup chopped pecans. Makes 2 loaves or 1 large loaf. Grease and flour pan. Bake at 350° about 35 or 40 minutes. Bake 60 minutes if in one loaf.

Betty Cikanek

APRICOT NIBBLE BREAD

2 (3 oz.) pkgs. cream cheese, softened
1 T. all-purpose flour
1 slightly beaten egg
1/2 c. water
1/3 c. sugar
1 egg
1/2 c. orange juice

1 (17 ounce) apricot-nut quick bread mix. Combine cream cheese, sugar and flour, beat in the first egg. Set mixture aside. Combine the slightly beaten egg, the orange juice and water. Add quick bread mix, stirring until moistened. Turn 2/3 of the apricot batter into greased and floured 9 x 5 x 3 inch loaf pan. Pour cream cheese mixture over top; spoon on remaining apricot filler. Bake in 350° oven for 1 hour. Cool 10 minutes, remove from pan. Cool. Wrap in foil. Refrigerate. ***Betty Cikanek***



CARROT BREAD

1 1/2 c. salad oil
2 c. sugar
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
4 eggs
3 c. carrots, grated fine
2 c. flour
1 tsp. salt
2 c. pecans (*or* less)

Cream oil and sugar, divide egg yolks and whites, add a yolk one at a time and beat well. Sift flour - measure, add soda, baking powder, salt, cinnamon and sift. Add to oil/sugar mixture and mix. Fold in beaten egg whites - then add carrots and nuts folding in just enough to mix well. Pour into greased and floured layer pans or sheet cake pan, coffee cans or angel food cake pan. Bake 325° for approximately 1 hour.

TOPPING:

1 (8 oz.) pkg. cream cheese
3 c. sifted powdered sugar
2 tsp. vanilla

Beat and spread on warm bread.

Peggy Roark

CINNAMON CARROT BREAD

1 1/4 c. white sugar
2 eggs, well-beaten
1 1/2 c. flour
1 tsp. cinnamon
1 tsp. vanilla
3/4 c. oil
1 1/2 c. raw, shredded carrots
1/4 tsp. salt
1 tsp. soda

Cream sugar, oil, eggs and carrots. Sift and mix together dry ingredients and add to cream mixture.

Mix well. Place in a greased floured pan. Bake one hour at 350°.

Wilma McElhinney

PINEAPPLE NUT BREAD

2 eggs
1/3 c. salad oil
3 tsp. baking powder
1 c. chopped nuts
1/3 c. sugar
2 c. flour
1/2 tsp. salt
1 c. crushed pineapple (juice *and* all)

Beat eggs, add sugar and oil. Sift flour, salt and baking powder. Add alternately with pineapple. Add nuts last. Bake in loaf pan, 350° for about 1 hour.

Geneva Minter

CRANBERRY NUT BREAD

Grease bottom only of loaf pan, line bottom with waxed paper - grease. Rinse, sort and cut in half 2 cups of cranberries. Coarsely chop 3/4 cup nuts (melt and set aside to cool 2 tablespoons butter). Sift together 2 cups flour and 1 cup plus 2 tablespoons sugar, 1 3/4 teaspoons baking powder, 1 teaspoon salt, 1/2 teaspoon soda. Combine 1 egg, beaten, 1/3 cup orange juice and 1/4 cup water. Stir in butter. Make a well in dry ingredients, add all liquid ingredients, stir only enough to moisten dry ingredients. Add nuts and cranberries and 1 teaspoon grated orange rind. Stir until blended only. Turn into pan, spread to corners. Bake at 350° 70 minutes at least. Cool on rack 10 minutes, remove from pan, peel off paper, turn right side up, cool completely. Store in tightly wrapped foil. Will keep for several weeks in refrigerator. Better if kept several days before eating.

Barbara Hardy

Dill Casserole Bread

1 pkg. dry yeast *or* 1 cake fresh yeast
1 c. creamed cottage cheese, heated to lukewarm
2 T. sugar
1 T. butter
1 tsp. salt
1 unbeaten egg
1/4 c. warm water
1 tsp. instant minced onion
2 tsp. dill seed
1/4 tsp. baking soda
2 1/4 c. flour

Soften yeast in 1/4 cup warm water. Combine in mixing bowl the warm cottage cheese, sugar, salt, butter, onion, dill seed, egg and the softened yeast. Add the flour 1/2 at a time, beat well after each addition. Cover and let rise in a warm place 85° to 90° until light and double in size (1 hour). Stir down the dough. Turn into well-greased 2 quart casserole and let rise until light (30 minutes). Bake at 350° until golden brown - 45 to 50 minutes. Brush with soft butter and sprinkle with salt. Makes 1 round loaf. *Barbara Hardy*

Sweet Dough

2 c. lukewarm milk
2 tsp. salt
1/2 c. sugar
Crumble 2 cakes yeast into mixture and stir in:
2 eggs
7 *to* 7 1/2 c. sifted flour
1/2 c. soft shortening

Add flour in two additions. After 2nd rising, divide dough for rolls and coffee cake. Let rise 2 hours, punch down a time or two. Shape 45 minutes to 1 hour, ahead. Bake 400° for 20 minutes. (Can be used for loaves also.) Bake until brown at 375°.

Peggy Roark

Refrigerator Roll Dough

Mix together and cool:
1/2 c. sugar
3 T. shortening
3/4 c. hot water
1 T. salt
Let set to soften:
2 pkgs. dry yeast
1 c. warm water
When first step is cool, add second step and:
1 egg, beaten
3 c. flour, sifted

Beat until smooth. Add additional flour, about 3 cups. Knead until smooth and elastic. Place in greased bowl, brush top of dough with shortening. Cover tightly with foil. Store in refrigerator until needed. Punch down when ready to use. (May be kept 1 week.) Bake in desired shape, in greased pan. Bake 425° about 12 minutes. Grease tops when removed from oven.

Margaret Soltis

Italian Bread Sticks

Dissolve 1 package yeast in 2/3 cup warm water.

Add:
1 tsp. salt
1/4 c. soft shortening
1 T. sugar
1 c. flour

Beat until smooth; add 1 more cup flour; knead about 5 minutes. Cover and let rise until double. Roll dough in pencil shapes. Place on greased cookie sheet and brush with beaten egg with 1 tablespoon water. Sprinkle with sesame, celery or poppy seed or garlic salt. Bake 20 to 25 minutes at 400°. Yield: 30 sticks. *Zelma Myers*

FRENCH BREAD

1 pkg. dry yeast
1 T. butter
1 tsp. salt
1 1/2 c. warm water
2 T. sugar
3 1/2 *to* 4 1/2 c. flour

Mix yeast, salt, sugar, butter and warm water. Add flour until easy to handle, not too stiff. Let rise until double. Roll out on floured board and roll as a cinnamon roll. Pinch edges. Place on greased cookie sheet and slash every 2 inches with knife. Sprinkle with water. Let rise. Sprinkle with water again and bake 375° oven about 40 minutes. *Gwen Kennedy*

LIGHT ROLLS

1 pt. milk, scalded
1/2 c. Crisco
1/2 cake yeast
1/2 c. mashed potatoes
1/2 c. sugar

Dissolve yeast in 1/4 cup cold water. Mix Crisco, milk, potatoes and sugar. When cool, add the yeast and 2 cups of flour, beat well. Let stand until light. Add 1 teaspoon salt, 1 teaspoon baking powder, 1/2 teaspoon soda and enough flour to make a soft dough that can be kneaded. Knead well. Let rise in warm place. Punch down, then make into rolls (clover leaf or anything you wish). Let rise and bake until brown. Bake at 375°.

Effie Mullett

FRENCH BREAD

1 T. sugar
1 T. shortening
1 tsp. salt
1 c. boiling water

Cool the above; then add 1 package yeast dissolved in 1/4 cup lukewarm water, 1 teaspoon sugar in yeast, 3 cups flour (not sifted); work in with spoon, stir every 10 minutes 4 or 5 times with spoon. Roll out on floured bread board, roll like a jelly roll, brush top with egg yolk and milk. Let rise 15 minutes, then slash diagonally. Let rise about 1 hour. Bake 400° for 25 minutes. Yield: 1 large loaf or 2 small. *Zelma Myers*

RAISED DOUGHNUTS

4 pkgs. yeast
1 c. water (lukewarm)
2 c. milk
1/2 c. sugar
2 tsp. salt
3 eggs
1 T. nutmeg
1/2 c. shortening, soft *or* melted

Mix ingredients in given order -- add flour about 8 cups, let rise and roll and cut into donuts. Fry in deep fat, then glaze with powdered sugar.

Bea Ensz

BUTTERMILK DOUGHNUTS

Sift 3 1/2 cups sifted all-purpose flour with 4 teaspoons baking powder, 1 teaspoon soda, 1 teaspoon salt, 1/4 teaspoon nutmeg, 1/2 teaspoon cinnamon. Beat 2 eggs and 3/4 cup sugar until light. Add 1/2 teaspoon vanilla. Stir in 1 cup buttermilk and 2 tablespoons melted shortening. Stir in flour mixture only until smooth. Chill several hours. Heat shortening slowly to 375° in deep kettle. Place 1/4 amount of dough at a time on lightly floured surface. Roll to 1/4 inch thickness and cut with doughnut cutter.

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BUTTERMILK DOUGHNUTS
(Continued)

Fry in hot shortening for 4 or 5 minutes, turning once. Drain on absorbent paper. Cool. Shake doughnuts in a bag with 3/4 cup confectioners' sugar.

VARIATIONS:

Chopped nuts or grated lemon rind may be added to dry ingredients.

Geneva Minter

DOUGHNUTS

2 T. butter
1 c. sugar
2 eggs
1 c. milk
4 *to* 4 1/2 c. flour
4 tsp. baking powder
1 tsp. salt
1/2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla

Combine above ingredients. Drop in deep fat heated to 350° by small teaspoonfuls. Roll in granulated sugar.

Barbara Headrick

DROP DOUGHNUTS

6 T. sugar
1/4 tsp. nutmeg
2 eggs
6 T. milk
3 tsp. baking powder
3/4 tsp. salt
1 tsp. vanilla
2 T. melted shortening
2 c. flour

Drop 1/2 teaspoon in hot fat - roll in sugar. *Ruth Anderson*

DROP DONUTS

Sift together:
1/2 c. sugar
3 tsp. baking powder
1 egg, slightly beaten
1/4 c. melted shortening
2 c. flour
1 tsp. salt
1/4 tsp. nutmeg
3/4 c. milk
1 tsp. vanilla

Drop by teaspoon into hot grease, drain on paper towels and roll in sugar. *Hazel Bogart*

TEA DOUGHNUTS

2 T. melted shortening
1/2 c. milk
2 2/3 c. sifted flour
1/2 tsp. salt
2 eggs
1 tsp. vanilla
4 tsp. double action baking powder
2/3 c. sugar

Combine shortening, eggs, milk, vanilla. Combine dry ingredients and add to egg mixture. Heat Mazola oil to 350° in deep fryer. Drop dough by small teaspoonfuls into hot fat.

Gwen Kennedy

LEFTOVER WAFFLE AND PANCAKE BATTER

For approximately 1 to 1 1/2 cups leftover batter add:
1/3 c. sugar
3 tsp. cocoa

Nuts if desired, spoon on hot waffle iron, cook as a waffle.

Rosemary Benn

Elephant Tracks

1/2 c. scalded milk
2 T. shortening
1 pkg. yeast
2 beaten egg yolks *or* 1 beaten egg
2 1/2 c. flour
1 tsp. cinnamon
1/4 c. sugar
1 tsp. salt
1/4 c. lukewarm water
1 3/4 c. sugar
Melted butter

Combine milk, shortening, sugar and salt, cool to lukewarm and soften yeast in the lukewarm water. Add to first mixture. Stir in egg. Add flour all at once. Work dough until smooth. Turn dough out on board and let rise 10 minutes. Mix together the 1 3/4 cups sugar and cinnamon. Roll dough out on board in rectangular shape. Brush with melted butter. Sprinkle with some of the sugar mixture, roll and seal edges. Cut slices 1/2 inch thick. Work with one slice at a time. Put a generous amount of the sugar mixture on board and roll the slice until flat and 5 to 6 inches in diameter. Place on a greased baking sheet. Let rise 30 minutes. Bake 300° for 15 to 18 minutes.

Joanne Stoneking

Cheesy Biscuits

1 can refrigerated biscuits
1/2 c. grated sharp Cheddar cheese
1/4 c. melted margarine

Preheat oven to 450°. Place biscuits in 9 inch square baking pan. Pour melted margarine over biscuits. Sprinkle on cheese. Bake 10 minutes.

Joni Moelling

Biscuit Mix

(Makes 13 cups)

9 c. sifted flour
1 c. *plus* 2 T. non-fat milk solids
1 3/4 c. vegetable shortening *or* 1 1/2 c. lard
1/3 c. double acting baking powder
4 tsp. salt

Stir baking powder, dry milk and salt into flour. Sift all dry ingredients together until well-mixed. Cut fat into flour mixture until all particles of fat are thoroughly coated and mixture resembles coarse cornmeal.

Joanne Stoneking

Basic Biscuits

2 c. mix (biscuit mix)
1/2 c. water

Stir 20 to 25 times. Knead 15 times on lightly floured board. Roll to 1/2 inch thickness. Bake 10 minutes at 450° on ungreased cookie sheet. Serves 12 to 14.

Cheese Bread

Slice one loaf of French bread lengthwise and butter generously. Sprinkle with 1/4 cup Parmesan cheese. Brown under broiler until cheese is bubbly and slightly golden. Cut into pieces about 2 inches wide and serve in a bread basket.

Barbara Headrick

Apple Loaf

1/2 c. shortening, soft
2 eggs
2 c. flour, sifted
1 tsp. baking soda
1/2 c. nuts
2/3 c. brown sugar
1 c. thick applesauce
1 tsp. baking powder
1/2 tsp. salt

Mix together the shortening, brown sugar and eggs; stir in applesauce. Sift together flour, baking powder, soda and salt. Add nuts. Bake in greased 5 x 10 x 3 inch pan 50 to 55 minutes in a 350° oven. *Martha Jarvis*

Apple Rum Buns

1 c. water
1/2 c. shortening
1 tsp. salt
1/2 c. sugar
1 c. applesauce
1 envelop yeast, dissolved
2 eggs, beaten
5 c. flour, sifted

Simmer water and shortening in saucepan 10 minutes. Dissolve yeast in 1/2 cup lukewarm water; add beaten eggs and flour; knead this into soft dough; let stand 3 hours. (May be kept in the refrigerator a week.) Three (3) tablespoons rum with sugar brought to a boil may be used as a topping. (Lemon or almond extract may be substituted for the rum.)

Applesauce Nut Bread

2 c. all-purpose flour, sifted
3/4 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1/2 tsp. cinnamon
1 egg, beaten
1 can applesauce
2 T. shortening
1/2 c. walnuts, coarsely cut

Sift together dry ingredients. Add egg, applesauce, shortening (melted). Beat well; add walnuts last. Bake at 350° 1 hour. *Katherine Fulton*

Apricot Meringue Coffee Cake

1 pkg. dry yeast
1 T. sugar
1/2 c. margarine, softened
1/3 c. milk, scalded
1/2 tsp. salt
4 eggs
1/4 c. warm water
3 c. flour
1 tsp. vanilla
1 jar apricot jam

Combine yeast, sugar and warm water; set aside 5 minutes. Combine margarine and milk; when mixture is lukewarm, add yeast mixture, slightly beaten egg yolks, salt, vanilla and flour. Beat well. Pat dough into 9 x 13 x 2 inch pan, bringing it slightly up sides of pan. Set to rise 35 minutes. Spread with at least 1 cup apricot jam. Beat egg whites, gradually adding 2/3 cup sugar. Beat well. Spread over jam and sprinkle with 2 tablespoons white sugar. Bake at 350° 35 minutes. Serve warm or cooled. This recipe serves 12 to 15.

Ione Clark

Banana Bread

1 3/4 c. flour, sifted
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 2/3 c. mashed bananas
1/3 c. shortening
2/3 c. sugar
2 eggs

Peel and mash bananas. Mix shortening and sugar; add eggs, one at a time, beating hard after each addition. Stir in dry ingredients alternately with the bananas. Pour into loaf pan. Bake 1 hour and 10 minutes at 350°. *Katherine Fulton*

Banana Nut Bread

1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
1/2 c. butter (margarine)
3 *or* 4 ripe bananas, mashed
1/4 tsp. salt
1 c. nuts, chopped

Cream sugar, eggs and butter; add mashed bananas; mix well. Add flour, soda, salt and nuts. Mix well. Bake in a loaf pan in slow oven (300°) 1 hour or more. This recipe makes 1 loaf.

Sally Drumm

Banana Nut Bread

1/2 c. shortening
1 c. sugar
2 tsp. lemon juice
1 c. mashed banana
2 c. flour
1/2 tsp. salt
2 1/2 tsp. baking powder
1/2 c. nutmeats, chopped

Combine shortening, sugar, eggs, lemon juice and mashed banana. Add flour, baking powder and salt. Mix well. Add chopped nuts. Bake in a greased loaf pan in 350° oven approximately 1 hour and 15 minutes.

Marcella Howard

Blueberry Tea Cake

2 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt
1/4 c. margarine
3/4 c. sugar
1 egg, unbeaten
1/2 c. milk
2 c. blueberries (fresh *or* frozen)

Sift together flour, baking powder and salt. Cream butter; gradually beat in sugar. Add egg and milk; beat until smooth. Add dry ingredients. Fold in blueberries. Spread batter in greased and floured 9 x 9 inch pan. Sprinkle with crumb mixture. Bake at 375° 40 to 45 minutes. Cut in squares.

CRUMB TOPPING:

1/2 c. sugar
1/4 c. flour
1/2 tsp. cinnamon
1/4 c. margarine

Mix together dry ingredients and cut in cold butter to form coarse crumbs. *Catherine Baxter*

Buttermilk Biscuits

2 c. flour, sifted
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1/2 c. shortening
2/3 c. buttermilk

Sift dry ingredients together; cut in the shortening. Stir in buttermilk. Round up lightly and pat or roll on floured board. Cut and bake at 450° 10 to 12 minutes. *Billy Bork*

Bubble Loaf

1 cake *or* pkg. yeast
1 c. milk
1/2 c. sugar
3 eggs
1 stick margarine
2 T. cinnamon
1/4 c. warm water
1/2 c. shortening
1 tsp. salt
5 c. (about) flour
1 c. white sugar
3/4 c. nuts

Dissolve yeast in warm water. Scald 1 cup milk. In it dissolve shortening, 1/2 cup sugar, salt. Add 3 eggs and yeast. Add flour to make a soft dough. Store dough in refrigerator until ready to use. When ready to bake, melt margarine. In another pan mix 1 cup sugar and cinnamon and nuts. Break off small balls of dough the size of a walnut. Roll in melted margarine, then in the sugar mixture. Drop in greased angel food cake pan. Let rise in warm place 2 hours. Bake in 300° oven 1 hour. *Hazel Curtis*

Candied Banana Quick Bread

1 3/4 c. flour
2 3/4 tsp. baking powder
1/2 tsp. salt
1/2 c. nuts
1/4 c. raisins
2/3 c. sugar
2 eggs, beaten
1 c. mashed bananas (ripe) (3 *or* 4)
1/3 c. shortening

Add flour mixture and bananas alternately to the other mixed ingredients. Bake at 350° 60 to 70 minutes.

NOTE: One cup candied fruit should be included in the list of ingredients. *Viola Duerksen*

Caramel Pecan Rolls

Use with hot roll recipe. When dough is ready to make out, melt about 1/2 stick margarine in each pan; sprinkle 1/2 cup brown sugar and 1/4 cup nuts on top.

Divide dough into two (2) parts; roll out dough about 1/2 inch thick. Spread with melted butter; sprinkle with sugar and dust with cinnamon. Roll up and slice 1 inch thick. Arrange rounds in pans not quite touching. Allow to rise and bake at 400°. Turn immediately onto cookie sheets. This recipe makes about 3 dozen rolls in 3 large size layer cake pans. *Jo Cox*

Carrot Bread

3/4 c. salad oil
1 c. sugar
2 eggs, lightly beaten
1 1/2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt
1 c. carrots, grated
1/2 c. pecans, chopped
1 tsp. vanilla

Mix together the salad oil, sugar, eggs. Sift together the flour, soda, cinnamon and salt. Add to the oil mixture - the grated carrots, pecans and vanilla. Then add dry ingredients. Pour into lightly oiled and floured loaf pan; bake at 325° 1 1/2 hours. *Betty Baird*

Cinnamon Twists

3 T. warm water
1 c. sour cream
1/2 tsp. baking soda
1 egg
3 c. flour, sifted
1 pkg. yeast
3 T. sugar
1 tsp. salt
2 T. shortening (soft)

Put warm water in small bowl and add yeast. Set aside. Heat to lukewarm 1 cup sour cream. Remove from heat; stir in sugar, salt, soda, egg, soft shortening and flour. Add yeast mixture. Let stand 1 hour. Divide dough in half; roll out. Spread on 1/2 teaspoon melted butter, brown sugar, white sugar and cinnamon. Fold over; cut in strips. Bake 12 to 15 minutes at 375°. Frost while warm with powdered sugar and milk. *Zelma Myers*

Coffee Cake

1 pkg. dry yeast
1/4 c. warm water
1/4 c. sugar
1 tsp. salt
6 T. butter (margarine), melted
2 eggs
1/2 c. dairy sour cream
2 1/2 c. flour

Combine yeast and warm water in mixing bowl; add sugar, salt, eggs, sour cream, melted butter. Add flour. Beat well. Make a stiff dough. Cover; let rise until double in bulk. Knead. Divide dough and roll into two 12 inch circles. Cover with melted shortening, 1/2 cup brown sugar, cinnamon. Cut as in pie wedges. Roll, starting with wide end. Each circle makes 12 wedges. Let rise. Bake at 350° 25 to 30 minutes. *Marjorie Knuth*

Coffee Cake
(With Topping)

(1):
2 1/2 c. flour
3/4 c. sugar
1 c. brown sugar
1 tsp. salt
1 tsp. nutmeg
3/4 c. salad oil
(2):
TOPPING:
1 T. brown sugar
1 tsp. cinnamon
1/2 c. nuts
3/4 c. #1 mix
(3):
1 egg
1 c. sour milk *or* buttermilk
1 tsp. baking soda
1 tsp. baking powder

Mix batters #1 and #3 together. Pour in 8 x 12 x 2 inch pan. Put topping on dough. Bake at 350° 45 to 55 minutes. *Viola Duerksen*

Corn Bread Dressing

1 1/2 c. baked corn bread
1 1/2 c. biscuits, baked
1 button garlic
1/2 c. celery
2 eggs, boiled
2 tsp. sage
1 c. tomatoes
Salt *and* pepper, to taste

Mix and bake at 375° until brown (30 to 45 minutes). *Charlene Nichols*

If you wish to see less of a troublesome neighbor, lend him some money.

CRANBERRY FRUIT BREAD

2 c. flour, sifted
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 1/2 c. cranberries, coarsely chopped
Juice *and* rind, grated, 1 orange
2 T. shortening, melted
Boiling water (about 1/2 c.)
1 egg, well-beaten
1/2 c. nuts, chopped

Sift together dry ingredients. Pour orange juice into cup; add grated rind of orange, melted shortening and boiling water to make 3/4 cup. Add well-beaten egg. Stir liquid into dry ingredients only until they are dampened. Fold in chopped nuts and cranberries. Pour into greased loaf pan (9 x 5 x 3 inches); let batter stand 20 minutes in pan before baking. Bake in moderate oven (350°) 50 to 60 minutes. Remove from pan. Cool. Store overnight for easy slicing. *Matie Powell*

CRANBERRY NUT BREAD

1 c. fresh cranberries
2 c. all-purpose flour, sifted
3/4 c. *and* 2 tsp. sugar
1/4 tsp. salt
1 tsp. baking powder
1/2 c. nuts, chopped
2 eggs
1 c. milk
1/4 c. margarine, melted
1 tsp. vanilla

Preheat oven to 325° (for glass pan). Grease pan. Clean and chop coarsely the cranberries. Sift flour and sugar, baking powder and salt into large bowl; stir in cranberries and nuts. Beat eggs, butter and vanilla together; pour this mixture into cranberry mixture; stir only until dry ingredients are moistened. Turn into pan and bake 55 minutes or until golden brown on top. *Dorothy Hanson*

CRISPY FRENCH TOAST

3 eggs
1/2 tsp. vanilla
1/2 c. pkg. corn flake crumbs
3/4 c. light cream
6 slices day old white bread

Combine eggs, cream and vanilla. Cut bread diagonally. Dip bread slices in egg mixture until thoroughly moistened; drain off excess liquid and place on tray. Sprinkle both sides lightly with crumbs. Refrigerate until needed. Heat oven to 450°. Place slices on buttered baking sheet and bake 5 minutes on each side. Serve with strawberry whipped butter- 1/4 cup margarine and 1/4 cup strawberry jam. Whip until fluffy.

Mrs. Birl Peterson

DILLY BREAD

1 pkg. yeast
1 c. creamed cottage cheese, heated to lukewarm
2 T. sugar
1 T. dried onion
1 T. margarine
2 T. dill seed
1/4 c. lukewarm water
1 tsp. baking soda
1 egg, unbeaten
2 1/4 *to* 2 1/2 c. flour, sifted

Combine softened yeast with cottage cheese, sugar, dried onion, margarine, dill seed, salt, soda and egg. Add flour to form a stiff dough and beat well. Turn into greased 8 inch round pan. Cover and let rise in a warm place 50 to 60 minutes, or until light and double in size. Bake 40 to 50 minutes at 350°; brush hot loaf with butter and sprinkle lightly with salt. This recipe makes 1 large loaf.

Zola Young, Katherine Fulton

DATE COFFEE CAKE

1/2 c. shortening
1/2 c. sugar
1/2 tsp. vanilla
1 egg
1 1/2 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 c. milk

Cream shortening, sugar and vanilla. Add egg; beat well. Alternately add sifted dry ingredients with milk. Spread half in 8 inch square pan. Cover with date filling and add the rest of batter. Bake in moderate oven (350°) 45 minutes. Top with chopped walnuts.

DATE FILLING:

Combine:
1/2 c. brown sugar
1 T. flour
1 tsp. cinnamon
1/4 c. butter, melted
1/4 c. walnuts, chopped
1/4 c. dates, chopped

Katherine Fulton

E-Z BISCUITS

2 c. flour
1 tsp. salt
1/3 c. shortening
4 T. baking powder
1 tsp. sugar
1 c. milk

Sift flour, baking powder, salt and sugar. Cut in shortening. Stir in 1 cup milk. Drop or turn out on lightly floured board; flour lightly. Work in; roll out and cut into biscuits. Bake in preheated oven at 450° 10 minutes. This recipe makes 10 to 12 biscuits.

Vera London

E-Z ROLLS

1 cake *or* pkg. dry yeast
1 c. milk, scalded, cooled
5 c. (level) flour
2 tsp. salt
1/2 c. tap water
1 stick margarine
1/2 c. sugar
2 *or* 3 eggs, beaten

Let yeast soak in water at least 5 minutes. Add milk after it cools to lukewarm. Melt margarine in milk. Sift flour, sugar and salt. Make a well. Stir in milk, eggs and yeast. Cover with paper towel. Let stand until it doubles in size or overnight. It doesn't get too light. Turn out on a lightly floured area. Work in very small amount of flour around outside so it won't be sticky. Make out into rolls. Bake at 350°.

VARIATION:

Part of dough can be used for cinnamon rolls. *Vera London*

HERB BREAD

1 cake yeast *or* 1 pkg. dry yeast
1/4 c. lukewarm water
1/3 c. sugar
1 tsp. salt
1/2 tsp. sage
1 c. milk
1 T. caraway *or* celery seed *or* mixture of the two
1/4 c. margarine
3 1/2 c. flour
1/2 tsp. nutmeg

Dissolve cake of yeast in warm water. Scald milk and pour over sugar, margarine and salt. Cool to lukewarm and add softened yeast and flour into which eggs and nutmeg have been stirred. Add caraway and celery seed. Knead well for good texture and let rise.

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HERB BREAD
(Continued)

Punch down and let rise second time. (If in hurry second rise can be omitted, in which case let it rest 10 minutes before shaping.) Shape into round loaf and let rise. Bake at 350° about 40 to 45 minutes. Brush top with melted butter and serve. If any is left over it makes good dressing for turkey. *Louise Wherry*

HOLIDAY FRUIT BREAD

1/2 c. margarine
2 eggs, beaten
2 c. flour, sifted
1/4 c. nuts
1/4 c. maraschino cherries
1 c. sugar
3 bananas (average size), mashed
1 tsp. baking soda
1/4 c. chocolate chips

Cream margarine and sugar; add beaten eggs and mashed bananas. Add flour and soda; beat in nuts, chocolate chips and cherries. Bake in buttered bread pan at 350° 1 hour.

Ione Dunn

HOT ROLLS

2 c. lukewarm water
1 cake *or* pkg. yeast
6 T. shortening, melted
6 T. sugar
1 tsp. salt
6 c. flour

Mix thoroughly. Cover; let rise until double in bulk. Make rolls; allow to rise again. Bake at 400°.

Jo Cox

PUMPKIN BREAD

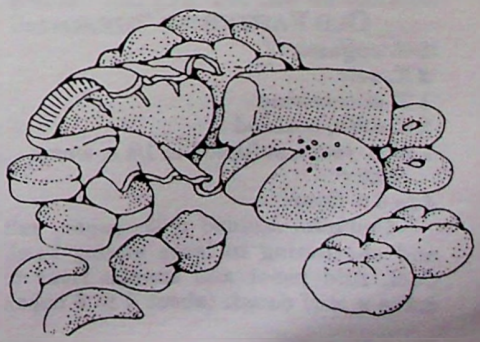
2/3 c. shortening
4 eggs
2/3 c. water
1/2 tsp. baking powder
1 1/2 tsp. salt
1 tsp. ground cloves
2 2/3 c. sugar
1 (No. 303) can pumpkin
3 1/3 c. flour
2 tsp. baking soda
1 tsp. cinnamon
2/3 c. nuts
2/3 c. dates *or* raisins, chopped fine

Cream shortening and sugar; add eggs, pumpkin and water. Sift together flour, baking powder, soda, salt, cinnamon and cloves. Add gradually to first ingredients. Mix in nuts and dates. Pour into two 2 quart loaf pans or three 1 pound coffee cans, greased. Bake at 350° 1 hour. *Zelma Myers*

NEVER FAIL DUMPLINGS

1 egg, well-beaten
1 c. sweet milk
2 tsp. baking powder
2 c. flour
1/2 tsp. salt

Drop batter by spoonfuls into broth just checked from boiling. Let boil 15 minutes without stirring. *Do not cover while cooking.* *Martha Jarvis*



NOODLES

1 egg, beaten
1 tsp. salt
1 T. water
1 c. flour

Knead flour into mixture to make dough stiff enough to roll thin. Roll into thin sheet on floured board and let dry at least 2 hours. Cut into strips. Drop into boiling broth and cook 10 minutes. *Martha Jarvis*

ORANGE BREAD

Rind, grated *and* juice of 2 oranges
1 c. dates
1 c. nuts
1 egg
1 tsp. baking soda
1 c. sugar
2 T. butter
1 tsp. baking powder
1/4 tsp. salt
2 c. flour

Squeeze orange juice into cup; add enough boiling water to make 1 cup. Put juice into a container large enough to allow for bubbling up and stir in your soda. Sift flour and all dry ingredients together. Cream sugar and butter; add egg; add flour and juice alternately, as in making cake. Add dates and nuts and grated orange rind to last of flour. Bake 50 to 60 minutes in 325° oven. *Hazel Fenske*

OLD FASHIONED BREAD

2 T. sugar
2 T. salt
1 T. shortening
2 c. milk, scalded
1 pkg. yeast, softened in 1/4 c. warm water
4 *to* 6 c. flour

Combine scalded milk, sugar, salt and shortening in large mixing bowl. Cool. Add yeast and enough flour to make a stiff dough (about 4 to 6 cups). Knead until smooth. Place in greased bowl, turning once to grease both sides. Let rise 2 hours. Punch down. Let rise 45 minutes. Cut in two parts and let rest 10 minutes. Roll out with rolling pin and roll up as a jelly roll. Place in loaf pans. Let rise 1 1/2 hours. Bake in 450° oven 45 minutes. After 15 minutes in oven cover tops of loaves with foil to prevent them becoming too brown. *Charlene Nichols*

ORANGE MARMALADE BREAD

2 c. flour, sifted
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. pecans, chopped
1 egg
1 c. orange marmalade
1 T. lemon juice
1/2 c. evaporated milk
1 T. butter, melted, *or* oil

Sift dry ingredients into medium-size bowl. Stir in nuts, then make a well in center. Beat egg slightly in a small bowl. Blend in marmalade. Stir lemon juice into milk then blend with egg mixture. Stir in melted butter. Pour mixture into dry ingredients, mixing only until flour is dampened. Bake in well-greased loaf pan in 350° oven 40 to 45 minutes. *Zelma Bowers*

PUMPKIN BREAD

3 c. sugar
1 c. shortening (liquid)
2 c. pumpkin
2/3 c. water
3 1/3 c. flour, sifted
2 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. pumpkin pie spice

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PUMPKIN BREAD
(Continued)

Mix ingredients together and place in two greased loaf pans and bake at 350° 55 to 60 minutes. Remove from pans and cool. *Pat Lietz*

PEACH KUCHEN

1/2 c. butter (margarine)
2 c. all-purpose flour, sifted
1/4 tsp. baking powder
1/2 tsp. salt
1 c. sugar
1 tsp. cinnamon
12 peach halves (fresh, canned *or* frozen)
2 egg yolks
1 c. heavy cream (can use commercial sour cream)

Start oven at 400°. Work butter with sifted mixture of flour, baking powder, salt, 2 tablespoons sugar, until mixture looks like coarse cornmeal. Pat an even layer of this dry mixture over bottom and half-way up sides of baking pan. Use your hands. Press firmly until pastry holds. Arrange peaches in pastry shell. Fresh peaches are the nicest to use, but if canned or frozen are used, be sure they are thawed and drained well. Sprinkle fruit with mixture of cinnamon and remaining sugar. Bake 15 minutes. Pour egg yolks that have been well-beaten and cream that has been stirred into mixture, over top. Bake 30 minutes longer. Serve warm.

NOTE: This same recipe can be made into Plum Kuchen by substituting fresh blue plums, cut into fourths.

Marylee Hays

PUMPKIN BREAD

2 3/4 c. sugar
3 eggs
3 1/2 c. flour
1/2 tsp. baking powder
1 tsp. cloves
1 tsp. nutmeg
1 c. shortening
2 c. pumpkin
1 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon

Cream together sugar and shortening. Add 3 eggs. Beat well. Then add pumpkin. Sift dry ingredients together and add to pumpkin mixture. Bake at 325° 1 hour and 15 minutes or longer. *Hazel Curtis*

RYE BREAD

1 pkg. dry yeast
1 1/4 c. warm water
2 T. brown sugar
2 T. Mazola
1 c. rye flour
2 1/2 c. white flour
1/2 tsp. salt
2 tsp. caraway seed (optional)

Dissolve yeast in warm water; add rest of ingredients, but only 1/2 of the flour. Beat 2 minutes in mixer on medium speed. Add remaining flour and mix again. Let rise 40 minutes. Punch down; let rise again. Put in greased loaf pan. Let rise 40 minutes. Bake at 375° 45 minutes.

Viola Duerksen

SNICKERDOODLE MUFFINS

1 c. sugar
1 c. shortening
4 c. flour
8 tsp. baking powder
1 tsp. salt
2 eggs
2 c. milk
Currants, to taste (1/2 *to* 1 c.)
Cinnamon *and* sugar

Run hot water over currants first to plump them up. Drain well. Grease muffin tins well. Fill about 1/2 full. Sprinkle cinnamon and sugar mixed over top. Bake at 400° 10 to 12 minutes. This recipe makes about 60 medium-size muffins. *Roberta Kelley*

SOUR CREAM COFFEE CAKE

BATTER:
1 c. sugar
1/4 lb. butter *or* margarine
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 pt. (8 oz.) sour cream
1 tsp. vanilla
TOPPING:
1 tsp. cinnamon
1/4 c. white sugar
1/2 c. nuts, chopped

Grease tube pan or Bundt pan. Cream sugar and butter. Add eggs and beat well. Sift flour, baking powder and soda. Add alternately with sour cream; add vanilla. Pour 1/2 batter in pan and sprinkle 1/2 topping on it. Pour rest of batter in and add rest of topping. Cool before removing from pan. Bake at 350° 50 minutes. This freezes well. *Alma Hass*

ALL-BRAN WAFFLES

1 1/2 c. flour
4 tsp. baking powder
1 tsp. salt
1/2 T. sugar
3/4 c. All-Bran cereal
2 eggs, separated
1 1/4 c. milk
1/3 c. melted shortening

Sift dry ingredients. Beat egg yolks and milk. Add dry ingredients, mixing well. Add melted shortening and All-Bran. Add stiffly beaten egg whites. Bake on a hot waffle iron.

Alice Ackerson

ANGEL BISCUITS

1 pkg. dry yeast
5 *to* 5 1/2 c. sifted flour
3 tsp. baking powder
1 tsp. salt
2 c. buttermilk
2 T. warm water
1 tsp. baking soda
4 T. sugar
1 c. shortening

Dissolve yeast in lukewarm water. Sift together dry ingredients, cut in shortening. Add yeast and buttermilk to dry mixture. Knead dough until it holds together. Roll dough to 1/2 to 3/4 inches thick. Cut into biscuits. Bake at 400°. *Eleanor Legleiter*

BISCUITS

1 c. flour
3/8 c. milk
Dash of salt
3 T. shortening
2 tsp. baking powder

Sift flour, baking powder and salt. Cut shortening into flour mixture with pastry blender. Gently stir in milk, leaving dough somewhat lumpy.

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Biscuits
(Continued)

Knead just enough on floured board until dough is smooth enough to roll and cut. Bake at 450° for 10 to 12 minutes. *Peggy Roark*

Fresh Apple Bread

1 1/4 c. Mazola oil
2 c. sugar
2 eggs
2 tsp. vanilla
3 c. grated apples
3 c. unsifted flour
1 1/2 tsp. soda
1 tsp. salt
1 c. chopped nuts

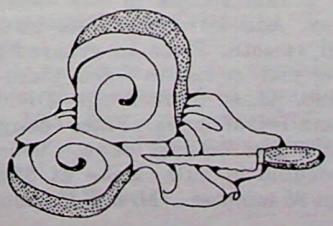
Mix Mazola oil and sugar well. Add eggs and vanilla. Add remaining ingredients and mix well. Bake in 3 small loaves at 350° for 1 hour. *Mary Hereford*

Beer Bread

1 (12 oz.) can beer
4 T. sugar
3 c. self-rising flour

Mix together with a fork until well-blended. Put in greased loaf pan. Bake at 350° for 35 minutes then 375° for 10 minutes or until crust is golden brown. Butter top.

This bread has a texture of English muffins. *Lois Klepinger*



Coconut Carrot Bread

3 eggs
2 c. finely shredded carrots
1 c. chopped raisins
2 c. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 c. vegetable oil
1 (7 oz.) pkg. flaked coconut
1/2 tsp. salt
1 c. sugar
1 tsp. baking powder

In large bowl of electric mixer, beat eggs until light. Stir in next 6 ingredients. Mix remaining ingredients and stir into first mixture. Spread in greased 9 x 5 x 3 inch loaf pan or 3 small loaf pans. To prevent browning, bake on low rack in preheated 350° oven for 70 minutes (60 minutes for small loaves). Let stand on cake rack about 10 minutes, then turn out and turn right side up. Cool thoroughly. Makes a very large loaf. No milk or other liquid necessary in this recipe. *Ruth Michener*

Corn Crackle

1 (8 oz.) pkg. corn muffin mix (follow recipe on pkg.)
Combine:
1 c. coarsely chopped peanuts
1 tsp. garlic salt
1/2 c. grated Parmesan cheese
3 T. butter, melted

Grease jelly roll pan. Pour in corn muffin mixture. Sprinkle with peanuts, cheese, garlic salt. Drizzle with butter. Bake at 375° for 25 minutes. Cut into squares at once. Remove from pan and serve warm.

Lois Klepinger

CRANBERRY BREAD

1 c. sugar
2 T. shortening
Mix well.
3/4 c. frozen orange juice, mixed
2 c. flour
Dash salt
1 1/2 tsp. baking powder
1/2 tsp. soda
Mix well.
Add:
1 1/2 *or* 2 c. chopped *and* quartered fresh cranberries
1 c. chopped nuts

Line loaf pan with aluminum foil. Bake at 350° for 1 hour. Makes 2 pound loaf of bread. *Evelyn Wilmeth*

DATE NUT BREAD

4 c. dates, cut up
2 c. broken nuts
2 c. boiling water
1/2 c. shortening
4 c. sifted cake flour
1 c. firmly packed brown sugar
1 tsp. salt
2 eggs
1 1/2 tsp. baking powder
1 tsp. soda
2/3 c. water

Pour the boiling water over the dates and nutmeats and let stand while you mix up the batter.

Cream shortening and add gradually the brown sugar; beat until light and smooth. Sift flour, baking powder, and salt twice. Break eggs, one at a time, into the sugar-shortening mixture and beat hard after each addition. Add soda to date and nut mixture and stir flour and fruit mixture alternately into the creamed batter. Stir gently; mix quickly. Now stir in the 2/3 cup water. Pour into 2 large loaf or 4 small loaf pans. Bake 45 minutes at 350° or until toothpick tested in center of loaf comes out dry. Cool 5 or 10 minutes, turn out of pans and cool. *Pearl Castello*

DILLY BREAD

1 pkg. yeast
1/4 c. warm water
Combine in mixing bowl.
1 c. creamed cottage cheese, heat to lukewarm
1 unbeaten egg
Yeast
2 T. sugar
1 T. onion flakes
1 T. butter *or* margarine
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
Add:
2 1/4 *to* 2 1/2 c. flour

Stir down and let rise. Turn into well-greased 8 inch casserole (2 quart). Bake in a 350° oven for 40 to 50 minutes. This is delicious served warm. *Janett Barton*

JANE'S WHOLE WHEAT BREAD

4 c. milk
3 pkgs. yeast, softened in 1/4 c. water
1 c. honey
1 c. wheat germ
2 eggs, well-beaten
1/3 c. oil
2 tsp. salt
1 c. unbleached flour
7 *to* 8 c. whole wheat flour

Soften yeast in warm water and add 2 tablespoons of the measured honey. Add all ingredients and mix until smooth. Place in greased bowl. Cover and let rise in warm place until double. Knead down dough. Divide for 5 small loaf pans. Place dough in lightly greased loaf pans. Cover and let double in bulk. Bake at 350° for about 35 minutes. *Mrs. E.H. Bounous*

LEMON BREAD

1/3 c. soft margarine
2 eggs
1 1/2 c. flour
1 tsp. baking powder
3 T. lemon juice
1/2 c. sugar
1 c. sugar
1/4 tsp. almond extract
1 tsp. salt
1 tsp. grated lemon peel
1/2 c. ground nuts
1/2 c. milk

Cream margarine and 1 cup sugar. Add eggs one at a time and beat well. Add almond extract. Sift flour, salt and baking powder three times. Add dry ingredients alternately with milk to creamed mixture. Blend just enough to mix. Fold in grated lemon peel and ground nuts. Bake in oiled floured loaf pan (small) at 350° for 70 minutes. Mix lemon juice and 1/2 cup sugar and spoon over hot loaf as soon as it is removed from oven. Let cool 10 minutes. Remove from pan. Cool on wire rack. Do not cut for 24 hours.

Jean Drumm

OVERNIGHT COFFEE CAKE

1 tsp. soda
2 c. flour
1/2 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. salt
1 c. sugar
1 c. buttermilk
2/3 c. margarine *or* Crisco
2 eggs

Use mixer to mix dry ingredients. Cut in margarine. Add liquid and eggs. Mix. Place in greased 7 x 12 inch pan. Spread following topping on batter.

Mix:
1/2 c. brown sugar
1/2 c. nuts
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Cover and refrigerate overnight. In morning, remove and put cold in 350° oven for 35 minutes.

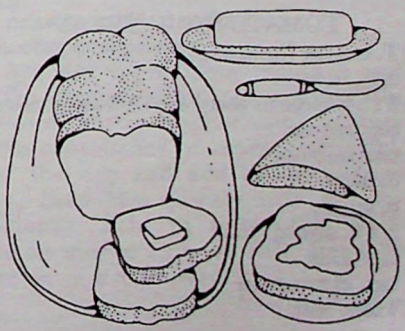
Florence McKee

PUMPKIN BREAD

3 c. sugar
3 1/2 c. flour
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. nutmeats *and/or* raisins
2 tsp. soda
2/3 c. water
1 c. oil
4 beaten eggs
2 c. pumpkin

This makes two nice loaves. Bake about 1 hour at 350° in greased loaf pan.

Nina Cole



PUMPKIN NUT BREAD

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 c. softened butter *or* margarine
2 eggs
1 c. Libby's pumpkin
1 c. sugar
1 tsp. salt
1/2 c. milk
1 c. chopped pecans

Sift together flour, baking powder, soda, salt and spices. Combine pumpkin, sugar, milk and eggs in mixing bowl. Add dry ingredients and softened butter. Mix until well-blended. Stir in nuts. Spread in well-greased standard 9 x 5 x 3 inch loaf pan. Bake in 350° oven for 45 to 55 minutes or until toothpick inserted in center comes out clean. Makes 1 loaf.

For 2 loaves, use 1 (16 ounce) can Libby's pumpkin and double remaining ingredients. Bread may be frozen.

Lena M. Birt

TOMATO SOUP BREAD

2 T. butter (heaping)
1 egg, beaten
1/2 can tomato soup *and* 1/2 can water
1 tsp. cloves
1 tsp. nutmeg
1 c. nuts
1 c. sugar
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1 c. raisins

Cream butter and sugar; add egg. Mix in tomato soup and water. Add dry ingredients, sifted together; add nuts and raisins.

Bake in greased pan for 40 minutes in 350° oven.

Jean Drumm

WHOLE WHEAT HONEY BREAD

1 pkg. dry yeast mixed in 1/2 c. water *plus* 1 tsp. sugar
Scald 1/2 c. milk then add:
2 T. honey
1 1/2 tsp. salt
2 T. margarine
Cool.
1 c. whole wheat flour *or* 1/4 c. wheat germ *and* 3/4 c. bran
2 *to* 2 1/2 c. flour

Mix 1 package dry yeast in 1/2 cup water plus 1 teaspoon sugar. Scald 1/2 cup milk and then add 2 tablespoons honey, 1 1/2 teaspoons salt and 2 tablespoons margarine. Cool. Add yeast mixture to 1 cup whole wheat flour (or wheat germ and bran). Add half white flour and beat. Add more flour until dough is stiff. Knead 5 minutes. Put in greased bowl. Cover. Let rise in warm area about 1 hour. Punch down. Shape into loaf or buns and let rise about 1 hour. Bake loaf 45 minutes at 375°. Bake buns at 375° for 20 minutes.

Florence McKee

CINNAMON OATMEAL BREAD

1 cake *or* pkg. yeast
1/3 c. warm water
1 1/2 c. scalded milk
1/2 c. sugar
2 tsp. salt
1/3 c. shortening
5 *to* 5 1/2 c. flour
2 eggs, beaten
1 1/2 c. rolled oats *(DO NOT USE QUICK OATS)*
Mix yeast and warm water.

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CINNAMON OATMEAL BREAD
(Continued)

In large bowl, pour milk over 1/2 cup sugar, salt and shortening. Mix and cool. When cool, add 1 cup flour and beaten eggs. Mix until well-blended. Add yeast and oats and mix well. Add flour until soft dough is formed. Turn onto well-floured board and knead until smooth and satin. Place in greased bowl and let rise until double in bulk. Punch down. Cover and let rest 10 minutes.

Divide into 3 portions. Roll as for cinnamon rolls. Spread with melted butter, sugar and cinnamon as desired. Roll and place crosswise on cookie sheet. Let rise until double in size. Bake at 350° for 45 minutes or until golden brown and loaf sounds hollow when tapped.

Dorothy Middleton

LEMON LOAF

1/4 c. butter
1/4 c. shortening
1 c. sugar
1 1/2 c. flour
1 1/2 tsp. baking powder
1 c. milk
2 eggs
1/2 c. coconut

Cream butter and shortening; add sugar and eggs. Add flour and baking powder mixed together, then milk and coconut. Bake in loaf pan 60 minutes at 325°.

TOPPING:

Grated rind and juice of lemon and 1/4 cup sugar heated together to dissolve sugar. Spoon mixture over top of loaf as soon as it comes from oven.

(Received from Canadian camper -- an interesting tale.)

Alice Ackerson

CHEESE SHORTBREAD

1/4 lb. margarine
1/4 lb. sharp cheese, coarsely grated
1 c. flour, sifted
1 tsp. Worcestershire sauce
Paprika
Cayenne *or* other seasoning

Work together with hands; form into balls. Place on greased cookie sheet and mash with fork. Put a half pecan or walnut on top of each and bake in preheated 325° oven for 25 minutes. Serve warm or cold.

Eleanor Legleiter

ORANGE PECAN MUFFINS

2 c. flour
2 tsp. baking powder
1/2 c. sugar
1/4 tsp. salt
4 T. shortening
1 egg
1 c. orange juice, unstrained
1/2 c. chopped pecans

Sift dry ingredients together and cut the shortening into them, using two knives or pastry blender until mixture is the consistency of coarse cornmeal. Beat the egg and add to the orange juice, then stir quickly into dry ingredients. Fold in nuts. Fill well-greased muffin tins 2/3 full. Bake 30 minutes in a 425° oven.

Helen Christie

Knowledge is treasure, but practice is the key to it.

Bran Muffins

1 c. boiling water
1 c. 100% bran cereal

Pour water over bran and let cool.

1 1/4 c. sugar
1/2 c. margarine
2 eggs
2 1/2 c. unsifted flour
2 1/2 tsp. soda
1/2 tsp. salt
1 3/4 c. buttermilk
2 c. All-Bran
3/4 c. raisins *or* dates (optional)

Cream sugar and margarine; add eggs and beat well. Mix flour, soda and salt. Add to creamed mixture with buttermilk. Blend the cooled bran mixture into batter. Add raisins and All-Bran. Mix well. Cover with tight lid and refrigerate. *Do not* use when first mixed. *Do not* stir after batter is once refrigerated. Bake in greased muffin tins for 20 minutes at 400°. Batter will keep one month in refrigerator.

NOTE: The 100% and All-Bran are so much alike that one can be substituted for the other. *Peggy Roark*

Ginger Muffins

(Can be refrigerated up to 1 month.)

1 1/4 c. Crisco
1 c. sugar
1 c. buttermilk
4 c. flour
1 1/2 tsp. ginger
1 tsp. salt
1 c. nuts, chopped (optional)
4 eggs, added 1 at a time
2 tsp. soda
1/2 c. molasses
1 tsp. cinnamon
1/4 tsp. allspice *or* nutmeg
1/2 c. raisins *or* dates

Blend with mixer, Crisco and sugar. Add eggs, one at a time. Dissolve soda in 1 cup buttermilk and add to the creamy egg mixture. Add molasses. Sift dry ingredients together and sift into the batter. Add raisins or dates and nuts. Chill batter. Bake at 400° for 12 to 15 minutes. Put 1 tablespoon in each well of muffin tin. Makes 2 quarts. Approximately 144 muffins. *Anna Adrian*

Refrigerator Muffins

2 c. oatmeal
4 c. All-Bran buds
Add:
1 c. boiling water
1 c. salad oil
1 lb. brown sugar
1 tsp. salt
1 qt. buttermilk
4 beaten eggs
5 c. flour
5 tsp. soda

This makes 6 dozen muffins. Blend and store in refrigerator in airtight container. It will keep up to 6 weeks. When ready to use, fill muffin tins 1/2 full; add 1 teaspoon jam in pocket in center. Bake 20 minutes at 400°.

VARIATIONS:

Sprinkle with cinnamon-sugar. Top with brown sugar, flour and butter. Add nuts and fruits.

Nina Cole

Whole Wheat Muffins

1 1/2 c. sour milk
1/4 c. molasses *or* syrup
2 c. whole wheat
1 1/2 tsp. soda
1/2 tsp. salt

Heat oven to 400°. Add molasses or syrup to sour milk. Add soda and stir until it foams. Add flour and salt. Bake 20 to 30 minutes. Makes 12 muffins. *Alice Ackerson*

Sally Lunn Muffins

1/2 c. Crisco
1/2 c. sugar
2 eggs
3/4 tsp. salt
1 c. milk
4 tsp. baking powder
2 c. flour

Cream shortening and sugar, adding beaten eggs and milk a little at a time, alternating with dry ingredients (sifted together). Bake in greased muffin pan 25 minutes in hot oven, 425°. Serves 12. *Alice Ackerson*

Spice Muffins

1/2 c. margarine
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. buttermilk
1/2 tsp. salt

Combine and cream margarine and brown sugar. Add eggs. Sift together dry ingredients. Add dry ingredients to creamed mixture alternately with buttermilk. Fill muffin tins 1/2 full and bake 20 minutes at 400°.

This mixture can be stored in refrigerator up to 6 weeks.

Barbara Headrick

Bubble Buns

1/2 c. finely chopped walnuts
1/3 c. sugar
1/2 tsp. cinnamon
1 pkg. biscuits (10 biscuit size)
1/3 c. margarine

Cut biscuits into quarters. Shape into balls. Coat with margarine and roll in mixture of nuts, sugar and cinnamon. Place 4 in each muffin cup. Bake at 400° for 15 to 17 minutes.

Jo Cox

Butterscotch Pecan Buns

1 can biscuits
1/2 c. melted butter
1/2 c. brown sugar
1/2 c. chopped pecans

Heat oven to 425°. Mix butter and sugar; spoon evenly into 10 muffin cups. Sprinkle in chopped pecans. Place biscuits in each cup. Bake 10 to 12 minutes. Let stand 5 minutes. Invert to remove buns.

Alice Ackerson

Herb Bread Or Buns

1 pkg. dry yeast
1/4 c. warm water
1 tsp. sugar
1 c. cottage cheese
2 T. sugar
1 (scant) T. instant minced onion *or* fresh
1 T. margarine
1 tsp. dill seed (rounded)
1 tsp. salt
1/4 tsp. soda
1 egg
2 1/4 *to* 2 1/2 c. flour

Mix yeast, warm water and 1 teaspoon sugar. Heat cottage cheese to lukewarm. Add all ingredients to yeast mixture. Let rise and knead down. When light again, work into buns and let rise. Bake at 300° until brown.

For crusty buns, don't have them touch. Raw onions, cut, work o.k. Freeze extra rolls. *Florence McKee*

Butterscotch Crescent Rolls

1 pkg. (3 3/4 oz.) butterscotch pudding *and* pie filling
1 (lg.) can evaporated milk, undiluted
1/4 c. butter *or* margarine
1 pkg. active dry yeast
1/4 c. water (110° *to* 115°)
2 eggs, unbeaten
1 tsp. salt
4 1/2 *to* 5 c. all-purpose flour

Cook filling and milk together until it just comes to a boil. Remove from heat, add butter and cool.

Dissolve yeast in warm water in large bowl. Add filling mixture, eggs, salt and 1 cup flour. Beat well. Add enough more flour to make a smooth dough. Knead on lightly floured board until dough is smooth and elastic. Place in greased bowl, turning to grease top. Cover; let rise in warm place until double in bulk. Divide dough into quarters. Roll each part to a 12 inch circle. Cut the circle into 8 wedges. Place filling on long end of wedge and roll up to point. Place with point down on lightly greased cookie sheet. Allow to rise again about 30 minutes. Bake at 375° for approximately 10 minutes or until brown.

These rich rolls can even be served as a dessert. *Florence McKee*

Butterhorn Rolls

2 c. scalded milk
1 c. sugar
2 tsp. salt
6 eggs
3 pkgs. dry *or* 2 cakes yeast
1 c. shortening
9 c. flour

Combine all ingredients except flour and beat until fluffy. Add one-half flour to above ingredients with mixer or by hand. Knead until light, adding rest of flour. Let rise until double in bulk. Divide into six equal parts. Roll into circle. Brush with butter. Cut 16 wedges in each circle. Then roll each wedge starting at wide end. Freeze. Take out and let rise until double (takes about 3 hours). Bake at 425° for about 12 minutes. If rolls are not frozen, second rise takes about 1 hour.

VARIATION:

Roll dough in long piece. Dip in butter, cinnamon and sugar. Tie in knot and bake. *Peggy Roark*

Caramel Sauce Rolls

2 c. all-purpose flour
1/2 c. sugar
2 tsp. salt
2 pkgs. active dry yeast
2 1/4 c. milk
1/3 c. butter *or* margarine
1 egg
4 *to* 5 c. flour
1 c. brown sugar, packed
1 c. whipping cream
Melted butter
Sugar
Cinnamon

Combine 2 cups flour, sugar, salt and yeast in large mixer bowl.

Heat in saucepan over low heat until very warm (120° to 130°), the 2 1/4 cups milk and 1/3 cup butter. (Butter or margarine does not need to melt completely.)

Add 1 egg and warm liquid to the flour mixture. Mix. Beat 1/2 minute at low speed, 3 minutes at medium speed. By hand gradually stir in another 4 or 5 cups flour to form a soft dough. Knead on floured surface until smooth and elastic, about 1 minute. Place dough in greased 2 1/2 quart bowl.

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CARAMEL SAUCE ROLLS

(Continued)

Turn dough to grease on all sides. Cover dough; let rise in warm place (80° to 85°) until light and doubled in size, 45 to 60 minutes. Punch down and shape into rolls.

CARAMEL SAUCE:

Mix 1 cup firmly packed brown sugar with 1 cup whipping cream (DO NOT SUBSTITUTE). Pour over the bottom of greased 13 x 9 inch baking pan. Roll out dough, adding butter, cinnamon and sugar and cut in cinnamon shaped rolls. Place on brown sugar and whipping cream mixture. *Do not let rise.* Bake at 400° for 20 to 25 minutes until brown. Cool in pan for 5 minutes; invert pan onto serving platter to cool. Makes 3 dozen rolls.

Alma Hass

CINNAMON ROLLS

1 c. scalded milk
1/4 c. shortening
1/4 c. sugar
1 tsp. salt
1 fresh yeast cake
1/4 c. lukewarm water
1 well-beaten egg
3 1/2 c. flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast softened in water. Add egg. Gradually stir in flour to form a soft dough. Beat vigorously. Cover and let rise in a warm place until double in bulk, about 2 hours. Turn out onto lightly floured board and roll into an oblong shape, 1/4 inch thick. Brush with 1/3 to 1/2 cup butter and sprinkle with mixture of 1/2 cup sugar, 4 teaspoons cinnamon, 1/2 cup raisins and 1/2 cup chopped walnuts or pecans. Roll up and cut into 1 inch slices. Place in a greased baking pan, cover and let rise until doubled again. Bake at 375° for about 25 minutes. Remove and frost with a mixture of 2 cups powdered sugar, 5 to 6 tablespoons milk, a dash of salt and 1 teaspoon vanilla.

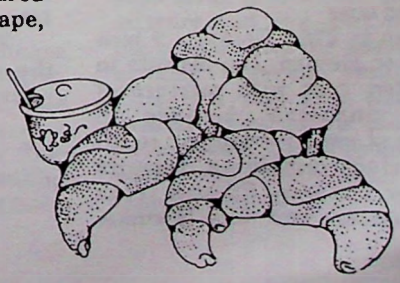
Doris Hastings

PUDDING YEAST DOUGH

1 (3 3/4 oz.) pkg. vanilla pudding mix
2 c. milk
1/2 c. Mazola oil
2 pkgs. dry yeast
1/2 c. warm water
2 eggs
2 tsp. salt
6 *or* 7 c. flour

Prepare pudding according to package directions using 2 cups milk. *Cool*. Stir in salad oil and mix well. Dissolve yeast in warm water; add to pudding. Beat in 2 eggs; add flour which has been sifted with salt, until mixture holds shape and is not sticky. Turn onto floured table. Knead. Place in greased bowl and let rise until light and double in bulk. Can be made into sweet rolls, dinner rolls, or cinnamon rolls. For cinnamon rolls, roll out and add cinnamon, sugar and margarine. Let rise and bake 10 to 15 minutes at 375°.

Alma Hass



WHOLE WHEAT DINNER ROLLS

1 pkg. active dry yeast
1/2 c. warm water (110° *to* 115°)
1 c. milk
2 T. sugar
1 T. molasses
2 tsp. salt
2 T. shortening
1 tsp. caraway seed
1 c. whole wheat flour
3 c. unsifted all-purpose flour

Dissolve yeast in water. Add milk, sugar, molasses, salt, soft shortening, caraway seeds and whole wheat flour; mix either by hand or electric mixer. Add 2 cups all-purpose flour and continue to mix. Knead until smooth and satiny, adding additional flour as needed. Place in lightly greased bowl turning to grease entire surface of dough. Cover. Let rise in warm place until double, about 1 hour. Punch dough down. Divide into 2 parts. Crescent or cloverleaf rolls can be formed. Let rolls rise about 30 minutes. Bake in preheated 350° oven about 15 minutes or until nicely brown.

These also make delicious hamburger rolls, simply by forming dough into 2 or 3 ounce balls and flattening to shape on cookie sheet.

Florence McKee

COFFEE CAKE

2 cans canned biscuits
1/2 c. melted butter
1/2 c. sugar
2 tsp. cinnamon
1/4 c. chopped nuts

Heat oven to 375°. Grease a 9 inch round layer or pie pan. Dip biscuits in melted butter, coat with mixture of sugar and cinnamon. Arrange 15 around edge of pan, overlapping to fill circle. Overlap remaining biscuits around inner circle to fill pan. Pour remaining butter over top. Sprinkle with nuts. Bake 20 minutes. Let stand 5 minutes before serving.

Alice Ackerson

COFFEE CAKE

3/4 c. sugar
3 tsp. baking powder
1/4 c. shortening
1/2 c. milk
1 1/2 c. flour
1/4 tsp. salt
1 egg
FILLING AND TOPPING:
1/2 c. brown sugar
2 tsp. cinnamon
2 T. flour
2 T. butter

Blend and add 1/2 cup chopped nuts.

Sift dry ingredients, cut in shortening and blend in 1 well-beaten egg mixed with 1/2 cup milk. Spread 1/2 batter in an 8 x 8 inch pan. Put 1/2 of filling in pan, more batter and top with remaining topping. Bake at 375° for 25 to 30 minutes. *Alma Hass*

HEATH BRICKLE COFFEE CAKE

1/4 lb. margarine
2 c. flour
1 c. brown sugar
1/2 c. white sugar
1 tsp. soda
1 egg
1 tsp. vanilla
1/2 c. Heath Brickle
TOPPING:
1/2 c. Heath Brickle
1/4 c. pecans *or* almonds

Blend the flour, margarine, and the sugars. Take out 1/2 cup of the mixture.

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HEATH BRICKLE COFFEE CAKE

(Continued)

To the rest, add the buttermilk, soda, egg, vanilla and 1/2 cup Heath Brickle. Blend well. Pour into a greased and floured 10 x 14 x 2 inch cake pan.

TOPPING:

Mix remaining Heath Brickle with 1/4 cup chopped pecans or almonds, and add to the 1/2 cup of mixture. Sprinkle over the top of the batter and bake in a 350° oven for 30 minutes.

TIP:

The night before serving the coffee cake, mix it and pour into cake pan except for topping. Cover and refrigerate. The next morning, remove from refrigerator and allow to warm slightly (I allowed 45 minutes) before adding topping and baking. J.B.

Jean Baumgartner

HOLIDAY GIFT CAKE

1 (8 oz.) pkg. Philadelphia cream cheese
1 c. margarine
1 1/2 c. sugar
1 1/2 tsp. vanilla
4 eggs
2 1/4 c. sifted cake flour
1 1/2 tsp. baking powder
3/4 c. well-drained chopped maraschino cherries
1/2 c. chopped pecans
1/2 c. finely chopped pecans
2 T. milk
1 1/2 c. sifted confectioners' sugar

Combine softened cream cheese, margarine, sugar and vanilla, mixing until well-blended. Add eggs, one at a time, mixing well after each addition. Gradually add 2 cups flour sifted with baking powder, mixing well after each addition. Toss remaining flour with cherries and chopped nuts; fold into batter.

Grease a 10 inch fluted or plain tube pan; sprinkle with finely chopped nuts. Pour batter into pans; bake at 325° for 1 hour and 20 minutes. Cool 10 minutes; remove from pan. Cool thoroughly. Glaze with mixture of confectioners' sugar and milk. Garnish with cherries and nuts, if desired.

VARIATIONS:

Pour about 2 cups of batter into each of three greased 1 pound coffee cans. Bake 1 hour. Pour about 1/2 cup of batter into each of eleven greased 8 ounce vegetable cans. Bake 25 minutes. Pour about 1 cup batter into each of five greased 6 x 3 1/2 inch loaf pans. Bake 45 minutes.

Alice Maltbie

MY MOTHER'S BREAKFAST CAKE

1 c. sugar
1 c. shortening (part butter)
Dash of salt
1 c. sour milk
1 tsp. soda
1/2 tsp. baking powder
1 1/2 *to* 2 c. flour
Seedless raisins (to suit taste)
2 eggs
Nutmeg, to taste (1 *to* 2 tsp.)
1 tsp. vanilla

Cream sugar and shortening well. Add soda to sour milk and mix well, then pour into sugar and shortening mixture and mix. Sift flour and baking powder into the above; add raisins, nutmeg, eggs and vanilla. Mix well. This is a very rich, heavy cake and usually "falls" in the center. I usually bake it about 1 hour or until a toothpick comes out clean after testing the center. About 350°. *Jeanette Rees*

Sour Cream Coffee Cake

1 pkg. yellow cake mix
1 c. sour cream
1 pkg. vanilla instant pudding
3/4 c. hot water
4 eggs
1 tsp. butter flavoring
1/4 c. oil
1 tsp. vanilla

Mix all ingredients well.

FILLING:

1/2 c. sugar
2 tsp. cinnamon
1/2 c. nuts

Mix. Grease and flour a 9 x 12 inch pan. Pour one-half of batter in pan. Cover with half of filling mixture. Add remaining batter and top with remainder of filling. Bake 40 minutes at 350°. *Jean Baumgartner*

French Toast

2 eggs
1/2 c. cream
Pinch of salt
3 slices bread (3/4 inch thick)

Trim bread and cut in half to form triangles. Combine beaten eggs, cream and salt. Soak bread in the egg-cream mixture thoroughly and fry in vegetable shortening on both sides to a golden brown. Transfer to a clean towel to absorb any excess grease. Then place on a baking sheet and allow to puff up in a 400° oven for approximately three to five minutes. Sprinkle with powdered sugar and serve with applesauce or jelly. Makes two servings. *Effie Mullett*

Little Doughnuts

Canned biscuits
Cinnamon *and* sugar mixture *or* powdered sugar

Heat oil to 360°. Cut "holes" in biscuits. Fry until golden brown. Roll in cinnamon-sugar or dust with powdered sugar. Makes 10 from 1 can biscuits. *Alice Ackerson*

Tortillas

2 c. flour
1/2 tsp. salt
1 T. baking powder
3/4 c. warm water
3 *or* 4 T. shortening

Sift dry ingredients and then cut in shortening. Add water, a little at a time, to make dough easy to handle. Form into 2 inch balls, roll flat.

Doris Hastings

Zucchini Bread

3 eggs
1 c. vegetable oil
3 c. sifted flour
1 tsp. salt
1/4 tsp. baking powder
2 c. sugar
2 c. peeled, grated zucchini
3 tsp. cinnamon
1 tsp. soda
1/2 c. nuts

Beat the eggs, sugar, oil and zucchini together. Sift the dry ingredients and add to batter. Add nuts. Bake at 325° for 1 hour or until done.

Florence Zaun, Edna Archer

ZWIEBACK

2 1/2 c. milk
3 T. sugar
1/2 c. water
1/2 c. shortening (butter *or* lard)
1/2 c. margarine
2 pkgs. dry yeast *or* cakes
1 T. salt
7 c. flour

Warm first five ingredients. Then add yeast and let stand 5 minutes. Add salt and enough flour to make a not too stiff dough. Let rise until very light, about 3/4 hour. Pinch two balls, one slightly larger than the other. Put one on top of the other. Place on greased cookie sheet. Let rise again until very light, about 20 minutes. Bake at 350° about 25 minutes or until nice and brown. Makes 2 dozen zwieback. *Anna Adrian*

Additional Recipes

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Soups, Salads and Dressings

SOUPS, SALADS AND DRESSINGS

SOUPS

WHITE CHILI IN A BREAD BOWL

1 lb. navy beans
1 lg. onion, chopped (1 c.)
1 T. oil
1 tsp. cumin
1/8 *to* 1/4 tsp. red pepper
6 *to* 8 round loaves of sourdough bread *or* corn bread
1 *or* 2 cans green chilies
2 cloves garlic, minced
5 *to* 6 c. chicken broth
1 tsp. oregano, crushed
1/2 lb. chicken breast (boneless), chopped

Soak beans overnight in refrigerator. Drain and rinse. In large kettle, cook onion and garlic in oil until tender. Stir in drained beans, broth and spices. Bring to a boil. Reduce heat, cover, simmer for 1 1/2 to 2 hours until beans are tender. Mash beans slightly to thicken. Add chicken. Simmer 10 to 15 minutes. Add salt. Hollow out loaves of bread or split squares of corn bread. Spoon chili into bread bowls or over corn bread. Top with desired toppings.

NOTE: Serve with salsa, sour cream, Monterey Jack cheese, Colby cheese or chopped green onions.

To quick soak beans, bring to a boil and boil 2 minutes. Remove from heat and let stand for 1 hour. Drain and rinse. *Vivian Baer*

CHILI

1 c. suet, chopped fine, rendered in lg. kettle

Add:
2 *to* 3 lbs. ground beef
2 tsp. onion powder
1 tsp. each black pepper, salt, garlic powder, cumin
6 tsp. chili powder
2 tsp. paprika

Cook 2 to 3 hours; stir occasionally. Add water if too thick. Add cooked beans, if desired.

Geneva Minter

NEW ENGLAND CLAM CHOWDER

2 slices bacon
1 c. finely chopped onion
2 c. cubed, pared potatoes
1 tsp. salt
Dash pepper
1 pt. shucked fresh clams *or* 2 cans minced clams (10 1/2 oz. size)
2 c. half & half
2 T. butter *or* margarine

Chop bacon coarsely. Sauté in large kettle until almost crisp. Add onion and cook about 5 minutes.

Add cubed potato, salt, pepper and 1 cup water. Cook uncovered until potato is fork-tender.

Drain clams, reserving clam liquid. Chop clams coarsely.

Add clams, 1/2 cup clam liquid, the half & half, and butter. Mix well. Heat about 3 minutes -- do not boil. Serves 4. *Gwen Kennedy*

Taco Beef Soup

1/2 lb. ground round
1 1/2 c. water
1 (16 oz.) can kidney beans, undrained
2 T. taco seasoning mix
1/4 c. onion, chopped
1 (16 oz.) can stewed tomatoes, cut up, undrained
1 (8 oz.) can tomato soup

In large saucepan, cook ground round, onion until meat is browned. Drain any excess fat. Add water, tomatoes, kidney beans, tomato sauce and taco seasoning mix. Simmer covered for 15 to 20 minutes. Serve with avocado, cheese, sour cream and corn chips as toppings for each bowl of soup. *Vivian Baer*

Steak Soup

2 lbs. ground beef
1 c. flour
5 beef bouillon cubes
1 c. green peppers, diced
1 (16 oz.) can tomatoes, chopped
2 T. beef concentrate (Wilson's)
1 stick margarine
1/2 gal. water
1 c. celery, diced
1 (20 oz.) pkg. frozen mixed vegetables
2 tsp. seasoning salt

Cook a day ahead and refrigerate. Steam and drain ground beef. Mix margarine and flour into a paste. Add 1 cup water at a time. Stir. Add meat, vegetable and seasoning. Bring to boil. Cook until tender in slow cooker. Freezes well. *Phyllis Snodgrass*

Cheese Chicken Soup

1 chicken, deboned, diced
1 c. green peppers, chopped
1 (20 oz.) pkg. frozen mixed vegetables
1 lb. Velveeta cheese
1 c. celery, chopped
1 c. carrots, chopped
1 pkg. egg noodles

Cook chicken, debone and set broth aside. Skim off fat when cooled. Put chicken broth, diced chicken, celery, green peppers and carrots in slow cooker. Add frozen vegetables. Add noodles. Cook. Add cheese when about done. Serve. Freezes well in small container. *Phyllis Snodgrass*

Greek Lentil Soup

2 1/2 qts. water *or* chicken broth
2 med. onions, chopped
1 carrot, chopped
1 *to* 2 garlic cloves, chopped
1 T. tomato paste
Salt, to taste
1 1/2 T. flour
1 lb. lentils
2 stalks celery, chopped
6 sprigs parsley, chopped
1/2 c. olive oil
1 bay leaf
2 T. vinegar *or* red wine

Soak lentils overnight. Next day, sauté vegetables in olive oil. Add lentils, tomato paste, parsley and bay leaf. Bring to a boil and simmer until lentils are tender. Add salt in last 15 minutes of cooking, stir vinegar and flour to a paste and add to soup to thicken.

VARIATIONS:

Add 1/2 tablespoon oregano and 1/2 cup cooked tomato before thickening. This is not a "pretty" soup but don't be surprised if some guests ask for thirds. *Dixie Brown*

Clam Chowder

3 slices bacon, chopped
1 c. chopped celery
1 c. chopped onions
2 (7 *or* 7 1/2 oz.) cans minced clams
2 c. tomatoes
2 c. diced potatoes
1 c. diced carrots
1 1/2 tsp. salt
1/4 tsp. thyme
Pepper

Cook bacon. Add celery and onions; cook until just tender. Drain clams. Add water to juice to make 4 cups. Add to bacon mixture, the tomatoes, potatoes, and carrots. Cover and simmer for 35 minutes. Blend 2 tablespoons flour with 2 tablespoons water. Stir into chowder; bring to boil. Add clams; heat and serve.

Zelma Myers

Campers Potato Soup

1/2 c. instant mashed potato flakes
1 T. celery flakes
1/2 tsp. salt
2 c. water
3/4 c. instant non-fat dry milk
2 T. freeze-dried chives
Pepper, to taste

Combine instant potatoes, dry milk, celery flakes, chives and salt and pepper in a saucepan. Add water and stir. Heat over low heat to simmer and simmer 10 to 15 minutes. Serve hot. Makes 2 servings. May be multiplied.

NOTE: Soup may be seasoned with butter or margarine or 1 tablespoon chicken bouillon or 1 bouillon cube.

Alma Hass

Hamburger Vegetable Soup

1 lb. ground chuck
1 c. chopped onion
1 c. diced potatoes
1 c. sliced carrots
1 c. shredded cabbage
1 c. sliced celery
2 (1 lb.) cans tomatoes (4 c.)
1/4 c. Minute Rice
3 c. water
3 tsp. salt
3 tsp. sugar

Cook ground beef and onion together until all pink disappears and meat is slightly browned. Drain off excess fat. Add all remaining ingredients and bring mixture to a boil. Cover and simmer for two hours. Makes 9 cups.

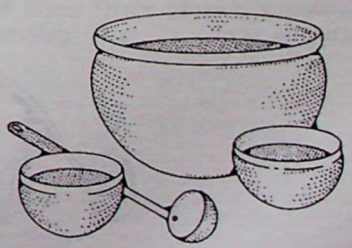
Gertrude Jeter

Low Calorie Soup

1 lg. can tomato juice
1/2 head cabbage
4 celery ribs from one stalk
2 c. water
6 cubes beef bouillon
4 carrots
1 onion

Simmer ingredients together for 1 hour. 30 calories per cup. Any small amounts of leftover vegetables can be added, but will alter the calorie count.

Alice Ackerson



Steak Soup

(Crockpot)

1 stick butter *or* margarine *and*
1 c. flour
1 c. diced carrots
1 c. celery
1 tsp. onion powder
1 c. mixed vegetables (can use frozen ones)
1 (No. 303) can tomatoes
1 tsp. Ac'cent
1/2 tsp. coarse ground pepper
8 c. water
1 lb. lean ground beef

Make roux (brown it) with butter or margarine. Cook ground beef until no longer pink. Mix all ingredients and simmer in Crockpot for 6 hours. Start on high until hot, then turn to low.

This is very good warmed up.

Effie Mullett

Tomato Rice Soup

3/4 lb. ground beef
1/2 onion, chopped
1 T. margarine
1 lb. can tomatoes
1 bay leaf
2 1/2 c. water
2 beef bouillon cubes
1/2 c. regular rice
1/2 c. celery
1/2 tsp. chili powder
1 tsp. salt

Brown beef, onion and celery in melted margarine. Stir in tomatoes, water, bouillon cubes, rice, salt, chili powder and bay leaf. Bring to a boil, reduce heat, then cover and simmer 20 minutes.

Rosemary Benn

SALADS

TANGY CRANBERRY SALAD

1 (6 oz.) pkg. raspberry Jell-O
1 (16 oz.) can whole cranberry sauce
1 c. celery, chopped
2 c. boiling water
1 (8 oz.) carton lemon yogurt
1/2 c. nuts, chopped

Dissolve Jell-O in hot water. Stir in cranberry sauce until blended. Refrigerate until the consistency of egg whites. Fold in yogurt, celery and nuts. Pour into 6 cup mold and refrigerate several hours. *Frances Osborn*

APRICOT JELL-O SALAD

1 (20 oz.) can crushed pineapple
2 c. buttermilk
1 (6 oz.) box apricot Jell-O
1 (12 oz.) carton Cool Whip

Boil crushed pineapple in saucepan for 5 minutes. Turn off heat, add dry Jell-O and stir until dissolved. Add buttermilk and stir. Put into 9 x 13 inch pan and refrigerate until starts to set but is still soft. Fold in container of Cool Whip. Refrigerate until firm.

NOTE: May substitute peaches if desired. *Frances Osborn*

COOL WHIP SALAD

1 can cherry pie filling
1 c. crushed pineapple
Chopped nuts (as desired)
1 can Eagle Brand milk
1 (12 oz.) carton Cool Whip

Mix together and let set.

Phyllis Snodgrass

LAYERED LETTUCE SALAD

1 sm. head lettuce, cut into bite-size pieces
1 c. celery, diced
1 (10 oz.) pkg. frozen peas, thawed
2 c. mayonnaise
8 slices of bacon, cooked crisp, drained *and* crumbled
4 hard-boiled eggs, chopped *and* sliced
1/2 c. green pepper, diced
1 med.-sized sweet onion, chopped
1 (4 oz.) pkg. Cheddar cheese, grated
2 T. sugar

Mix the mayonnaise and sugar together. Using 9 x 12 inch glass dish, put in layers in the following order: lettuce, celery, eggs, peas, green pepper, onion, bacon, mayonnaise. Spread grated Cheddar cheese over top. Cover and refrigerate 8 to 12 hours.

Ann Unruh

CRANBERRY SALAD

1 lb. cranberries
1 can green grapes
1 can crushed pineapple
1 sm. jar maraschino cherries
1 c. chopped pecans
1 pt. heavy cream, whipped
2 c. sugar

Grind cranberries or put into blender. Pour sugar over berries, cover and let set overnight. Drain and discard juice. Drain grapes, pineapple and cherries. Chop. *Jane Niehaus*

Lobster Pasta Salad

1 1/2 c. shell macaroni, cooked
1 T. onion, minced
3 T. green pepper, minced
1 pkg. Louis Kemp lobster, shredded
2 T. celery, minced

Mix together and serve.

Pretzel Salad

1 1/2 c. pretzels, finely crushed
1 1/2 c. sugar, divided
2 (3 oz.) pkgs. strawberry Jell-O
1 (10 oz.) pkg. frozen strawberries
1/2 c. margarine, melted
1 (12 *to* 16 oz.) carton Cool Whip
2 c. boiling water
1 (12 oz.) pkg. cream cheese

Combine pretzels, margarine and 1/2 cup sugar in bowl. Spread in 9 x 13 inch pan. Bake at 350° for 8 to 10 minutes. In large bowl blend remaining sugar and cream cheese. Fold in Cool Whip. Spread over cooled pretzel layer. Add Jell-O to boiling water and stir until dissolved. Add strawberries that have been partially thawed. Chill until thick. Pour over cheese layer and chill overnight. *Evelyn Wilmeth*

Pretzel Salad

1 (12 oz.) pkg. cream cheese
2 2/3 c. pretzels, coarsely chopped
1 lg. pkg. frozen strawberries
2 c. hot pineapple juice
1 1/4 c. sugar
1 1/2 c. margarine
3/4 lg. carton whipped topping
1 lg. pkg. strawberry gelatin

Cream sugar and cream cheese together and set aside. Mix pretzels and melted margarine. Press into 9 x 13 inch pan and bake at 400° for 10 minutes. Spread cream cheese mixture over pretzels. Spread whipped topping over cheese mixture and chill.

Dissolve gelatin in boiling hot pineapple juice. Add strawberries making sure the liquid on berries does not amount to more than 2 cups. Allow mixture to start to gel before pouring over whipped topping. Refrigerate before serving. *Janett Barton*

Orange Salad

1 (20 oz.) can crushed pineapple
1 (6 oz.) pkg. orange Jell-O
1 (8 oz.) carton Cool Whip
2 T. sugar
2 c. buttermilk

Boil crushed pineapple and sugar. Add orange Jell-O. Cool and add buttermilk and Cool Whip. Stir. Put in flat Tupperware container and refrigerate. *Phyllis Snodgrass*

Shoe Peg Salad

1 can shoe peg corn
1 can Mexican corn
1 c. celery, chopped
1 c. sugar
1 tsp. pepper
1 can silver peas
1 can seasoned green beans
1 c. green pepper, chopped
3/4 c. vinegar

Mix together shoe peg corn, silver peas, Mexican corn, green beans, celery and green pepper. Mix together and bring to boil. Add sugar, vinegar and pepper. Pour over salad. Seal in Tupperware and let set 24 hours.

Phyllis Snodgrass

Make tomorrow another day and today's sequel.

Shoe Peg Corn Salad

1 sm. onion
5 ribs celery
1 can shoe peg corn, drained
2 T. vinegar
1 T. dry mustard
1 bell pepper
2 T. pimiento
1/2 c. salad oil
1 T. salt
Pepper, to taste

Combine salad oil, vinegar, salt, dry mustard and pepper. Add to vegetable. Refrigerate 6 to 7 hours before serving.

Dixie Brown

Just Slaw

SLAW INGREDIENTS:
1 head cabbage
2 onions
3 carrots
1 green pepper
3/4 c. sugar
DRESSING INGREDIENTS:
1 tsp. celery seed
2 tsp. sugar
1 1/2 tsp. salt
1 tsp. dry mustard
1 c. vinegar
3/4 c. oil

Cut up cabbage, put in blender, cover with water and chop about 4 seconds. Drain and put in bowl. Do the same with onions, green pepper and carrots. Put these in bowl after draining. Add sugar, combine all the ingredients for the dressing except the oil in a pan. Bring to a boil. Add oil and bring to a boil again. Pour over slaw ingredients. *Do not stir*. This keeps for several days and the first taste is as good as the last.

Shirley Watt

Napa Sweet And Sour Cabbage Salad

SALAD INGREDIENTS:
1 head Napa cabbage
6 green onions (tops too)
1/3 c. margarine
2 pkgs. Ramen noodles, crushed into sm. pieces
1/2 c. slivered almonds
1/4 c. sunflower seeds
DRESSING INGREDIENTS:
1 c. oil
3/4 c. sugar
1/4 c. white vinegar
2 T. soy sauce

Cut cabbage into bite-sized pieces. Cut green onions into 1/2 inch pieces, also include tops. Sauté noodles in melted butter until brown. Add slivered almonds and sunflower seeds and green onions.

Mix all dressing ingredients together and shake well. One-half hour before serving mix all together in large bowl. Serves 8 to 10. Noodles and dressing can be prepared and stored separately ahead of time.

Yvonne Paysinger

Cherry Jell-O Salad

2 boxes strawberry Jell-O
1 sm. can crushed pineapple
1 c. boiling water
1 can cherry pie filling

Dissolve Jell-O in water. Stir in the pineapple and cherry pie filling. Pour in flat container, seal and refrigerate. Cut in squares to serve.

Phyllis Snodgrass

VERMONT FRUIT SALAD

2 c. plain yogurt
1/2 tsp. cinnamon
3 lg. bananas, cut into 1/4 rounds
2 pink grapefruit, separated into sections
3 T. maple syrup
1 lb. Trail Mix
3 lg. firm pears, quartered, cored *and* sliced
3 lg. naval oranges, peeled *and* separated into sections

Mix yogurt, syrup and cinnamon in small bowl. Combine remaining ingredients in large serving bowl. Pour sauce over and toss lightly. Cover and chill 4 hours. Toss before serving. *Lola Ramsey*

FROZEN FRUIT CUP

1 can frozen pink lemonade, undiluted
1 can water
3/4 c. sugar
1 can frozen orange juice
1 (No. 303) can crushed pineapple *and* juice
3 bananas, chopped

Mix all ingredients together and place in sherbet glasses or small paper cups and freeze. Before serving let thaw partially. May be topped with whipped cream and chopped nuts. 8 servings. *Vivian Bear*

SPINACH SALAD

SALAD INGREDIENTS:
1 (10 oz.) bag fresh spinach
4 hard-cooked eggs, cut up
8 strips crisp bacon, crumbled
3 green onions, slice fine

DRESSING INGREDIENTS:
1 c. oil
1/2 c. ketchup
3/4 c. sugar
1/2 tsp. salt
2 T. Worcestershire sauce

Mix salad ingredients together. Add dressing just before serving. Serves 4 to 6. *Vivian Baer*

LO CAL FRUIT SALAD

1 (20 oz.) can crushed pineapple, unsweetened
3 (3 oz.) pkgs. light cream cheese
2 pkgs. sugar substitute
1 *or* 2 pkgs. low calorie whipped topping mix, prepared as directed
1 sm. pkg. of sugar-free lemon gelatin
1/3 c. pecans, chopped
1 T. lemon juice

Drain fruit and heat 1 cup of the juice. Add gelatin. Beat cheese into the warm mixture. Fold in fruit and chill until syrupy. Fold in nuts, sweetener, topping mix and lemon juice. Pour mixture into an 8 inch pan and chill. *Janett Barton*

LOUISIANA FRUIT SALAD

2 (15 oz.) cans chunk pineapple, drained
1 (10 oz.) pkg. frozen strawberries, drained
1 (21 oz.) can peach pie filling
2 (8 oz.) cans mandarin oranges, drained
4 bananas, sliced

In a large bowl, mix all drained fruits and bananas. Next, fold in the peach pie filling and chill. *Janett Barton*

Parents are the bones on which children sharpen their teeth.

PEA SALAD

SALAD INGREDIENTS:

1 can French cut green beans
1 (4 oz.) jar pimento, chopped
1 can LaSeuer peas
1 bell pepper, chopped
1 can shoe peg corn
3 *or* 4 stalks celery, chopped

DRESSING INGREDIENTS:

1/2 c. vinegar
1/2 c. sugar
1/8 c. vegetable oil
1 tsp. pepper
1/2 tsp. salt

Drain all vegetables and mix together. Combine dressing ingredients and bring to a boil. Pour over the salad while the dressing is hot.

Pat Lietz

MIXED VEGETABLE SALAD

1 sm. pkg. lima beans (frozen)
1/2 c. celery, chopped
1 sm. green pepper
1 pkg. ranch-style dressing (dry)
1 (20 oz.) pkg. mixed vegetables (frozen)
1 sm. onion, chopped
1 sm. can pitted ripe olives, sliced
1 c. mayonnaise

Cook frozen vegetables and let cool. Add celery, onion, green pepper and olives. Mix dry dressing and mayonnaise. Mix this with the vegetables and let set overnight.

Dixie Brown

CORN BREAD SALAD

6 corn muffins (Jiffy mix)
1 can pinto beans, drained
2 tomatoes, chopped sm.
2 c. Ranch salad dressing
1 can corn (whole kernel), drain
2 c. Cheddar cheese, grated
4 green onions, chopped (include tops)
8 slices bacon, fried crisp

Bake corn muffin mix as directed. Cool and crumble half on bottom of dish (use clear bowl). Mix tomatoes with onion. Layer half of corn, half of beans, half of onion/tomato mixture, half of cheese. Pour half of dressing over this. Repeat. Sprinkle top with crumbled bacon. Needs to sit for a while to allow dressing to saturate evenly. This makes a wonderful "dinner-on-the-ground" dish. Serves 12. Keeps well in refrigerator.

Dixie Brown

SOUR CREAM BAKED TOMATOES

5 med. tomatoes
1/2 c. sour cream
1/4 tsp. nutmeg
Salt, to taste
1/3 c. mayonnaise
1/8 tsp. dried dill seed *or* rosemary

Mix sour cream, mayonnaise, nutmeg and dill seed together. Peel and core tomatoes and cut in half crosswise. Arrange in shallow baking dish. Sprinkle lightly with salt. Spread with sour cream mixture. Bake 20 minutes at 375° or until tender.

Dixie Brown

VINAIGRETTE DRESSING

3/4 c. vegetable oil
1 tsp. salt
1/2 tsp. sugar
3 *to* 4 drops hot pepper sauce
1/4 c. vinegar (plain *or* flavored)
1 tsp. dry mustard
1/2 tsp. garlic powder

Mix all the ingredients together and chill. *Yvonne Paysinger*

"PHILLY" FRUIT CLOUDS

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 T. lemon juice
2 tsp. grated lemon rind
2 c. Cool Whip light

Combine softened cream cheese, sugar, lemon juice and rind, mixing until well-blended. Fold in Cool Whip. On a waxed paper-covered cookie sheet, spoon mixture to form 10 shells; freeze until firm. Just before serving, fill center of each shell with fruit.

FRUIT FILLING: (I used)

Drained pineapple tidbits
Mandarin oranges
Kiwi
Grapes
Lemon instant pudding

Combine fruit in a bowl and add enough juice to make sauce. Add just enough instant lemon pudding to thicken. Refrigerate.

PASTA SALAD

1 lb. pasta, cooked
1/2 c. oil
1/2 c. vinegar
1 c. sugar
1 tsp. salt
1 tsp. pepper
1/2 tsp. garlic powder
Parsley
2 T. prepared mustard
1 med. onion, cut up
1 cucumber

Toss and chill. *Betty Cikanek*

CHERRY JELL-O SALAD

1 c. crushed pineapple
1 can cherries
1 pkg. cherry Jell-O
1/4 c. sugar
1/3 c. orange juice
2 T. lemon juice
1/3 c. pecans (if desirable)

Drain pineapple and cherry juice to make 1 1/2 cups (add water if needed). Heat to boiling and add Jell-O and sugar. Stir and add orange and lemon juice. Chill partially, then add fruits. Serves 8 to 10. *Betty Cikanek*

VELVET SALAD

1 pkg. lemon Jell-O
3 c. hot water
1 (8 oz.) pkg. marshmallows
1 sm. can crushed pineapple
1 c. heavy cream (Dream Whip will work)
1 (3 oz.) pkg. cream cheese
3/4 c. salad dressing
1 pkg. raspberry Jell-O
1 c. cold water

Dissolve lemon Jell-O in 1 cup hot water. Place 1 cup hot water over flame - add marshmallows and stir until dissolved. Add marshmallow mixture to lemon Jell-O, then add pineapple. Whip cream - add cheese and salad dressing. Add this mixture to lemon Jell-O mixture - fold in. Pour into mold and chill until quite firm. Dissolve raspberry Jell-O in remaining cup of hot water. Add cup of cold water and cool. When lemon Jell-O is firmly set, pour cooled raspberry Jell-O over top.

Chill until firm and sprinkle with nuts. Serves 12 to 15. *Betty Cikanek*

GREEN SALAD

3 heads lettuce, broken in bite-size pieces
1 pkg. fresh spinach, torn in pieces
1 head fresh cauliflower, divided into flowerets
2 stalks celery, chopped
1 sm. can ripe olives, chopped

When ready to serve, put together with 12 ounce bottle of creamy Italian dressing. Toss in 1/2 cup Parmesan cheese. Serves 25.

SPINACH SALAD

(Serves 6)

1 pkg. fresh spinach
4 hard-boiled eggs, sliced
8 strips bacon
1 c. bean sprouts
1 sm. can water chestnuts, sliced
TANGY DRESSING:
1 c. salad oil
1/4 c. wine vinegar
3/4 c. sugar
1/2 tsp. salt
1/3 c. ketchup
2 tsp. Worcestershire sauce
1/2 onion, quartered

Fry bacon until crisp. Drain and crumble. Wash and drain spinach. Break into bite-size pieces. Combine ingredients and toss carefully with Tangy Dressing.

Combine dressing ingredients in blender and purée. *Betty Cikanek*

CINNAMON APPLES

Combine and bring to boil:
2 c. water
Red food coloring
2 c. sugar
1/2 pkg. red hots
Pare and core:
10 *to* 12 Jonathan apples (whole)

Place apples in syrup. Cook on medium heat turning frequently (approximately 15 minutes). Do not let them cook down or get mushy. Test center with fork for doneness. Cool.

Gwen Kennedy

HOT CHICKEN SALAD

3 c. cooked cut up chicken
1 (6 oz.) can water chestnuts
1 c. diced celery
1 c. cooked rice
1/4 c. mayonnaise
1 sm. onion
1 can cream of chicken soup
1 c. crushed corn flakes
Salt *and* pepper, to taste

Combine chicken, water chestnuts, rice, celery, mayonnaise, onion, soup and salt, pepper.

Pour into greased 9 x 13 inch pan. Cover with corn flakes. Bake 350° 35 to 40 minutes. *Betty Cikanek*

SUNDAY LAYERED SALAD

1 head of iceberg lettuce, chopped
1 (10 oz.) pkg. frozen peas
1/4 c. chopped red onions
1/2 c. chopped celery
1/2 c. diced green pepper
1 (8 oz.) can sliced water chestnuts, drained
2 c. mayonnaise
2 T. sugar
1/4 c. grated Parmesan cheese
8 bacon strips, cooked *and* crumbled

13 x 9 x 2 inch pan. Layer all ingredients in order given. Cover - refrigerate until serving time. Do not toss. Cut into squares to serve. Will keep for several days. Yield 8 to 10 servings. *Karen Fleming*

Orange Salad Supreme

1 pkg. orange gelatin
1 (6 oz.) can frozen orange juice
1 can drained mandarin oranges *or* other fruit
1 c. hot water
1 c. vanilla ice cream

Dissolve gelatin in hot water. Cool slightly and add frozen juice and ice cream. Fold in mandarin oranges.

Doris Ramsour

Cinnamon Applesauce Salad

2 T. red hots
1 c. hot water
1 pkg. cherry Jell-O
1 lb. can applesauce (2 c.)
1/2 c. chopped celery
1/2 c. chopped walnuts

Melt red hots in hot water, and if necessary heat until dissolved. Pour over gelatin, stirring to dissolve. Add applesauce and chill until partially set. Fold in celery and nuts. Chill until firm.

Margaret Soltis

Guacamole Salad Or Dip

2 lg. ripe avocados
2 ripe tomatoes, peeled
2 sm. onions, minced
Dash of Tabasco sauce
2 T. lemon juice
1 T. salt
8 canned green chili peppers

Mash avocado to pulp, chop tomato and chili peppers. Combine all ingredients. Serve in hollowed out tomatoes or on lettuce leaves. Chill before serving. Serves 8 or 25 to 30 as dip.

Barbara Headrick

Orange Sherbet Salad

1 pt. orange sherbet
1 can mandarin oranges
1 pkg. orange Jell-O
Handful of sm. marshmallows

Drain oranges and save juice for Jell-O, 1 cup boiling water in Jell-O and add juice of oranges and enough water to make 1 cup water, cut up mandarin orange small pieces. Let sherbet get soft enough to mix in Jell-O waters. Add marshmallows and chill. Very refreshing (either dessert or salad).

Eleanor Legleiter

Sunshine Salad

1 c. water
1/2 c. sugar

Pour boiling water over 1 package orange Jell-O. Add 1 (8 ounce) Philadelphia cream cheese to hot Jell-O. Beat on mixer until cheese is dissolved. Add 1 large can crushed pineapple (with juice). Set in icebox until syrupy. Stir and fold in 2 cups Cool Whip. Nuts may be added - keep in icebox several hours before serving.

Zelma Myers

Cherry Jell-O Salad

1 lg. pkg. cherry Jell-O *or* 2 sm. pkgs.
2 c. hot water
1 can Wilderness pie cherry mix
1 c. cold water
1/2 c. chopped nuts

Let set until firm (9 x 13 inch pan). Top with 1 large package Philadelphia cream cheese and small can crushed pineapple. Mix well and spread on top of Jell-O mixture when it has set.

Effie Mullett

YUM-YUM SALAD

1 box lemon Jell-O
1 c. cold water
1 tsp. vinegar
1 c. hot water
2 T. sugar
1 c. crushed pineapple

Dissolve Jell-O in hot water. Add sugar, vinegar, cold water and pineapple. Let congeal. Then add 2/3 cup grated cheese, 1/2 cup pecans and 1 cup cream, whipped. Let set in refrigerator overnight. *Ramona Rucker*

ICE CREAM SALAD

1 box lemon Jell-O
1 c. boiling water

While still hot, add 1 pint vanilla ice cream. Add 1 small can crushed pineapple, 1/2 cup celery and 1/2 cup nuts. Place in mold. *Ramona Rucker*

RASPBERRY APPLESAUCE JELL-O

2 sm. pkgs. frozen raspberries
2 c. applesauce
2 pkgs. red raspberry Jell-O

Heat applesauce and stir in dry Jell-O. Stir in frozen raspberries. This sets up very fast. *Barbara Young*

PINEAPPLE CHEESE SALAD

1 sm. pkg. lemon Jell-O
1 1/2 c. boiling water
1 sm. can crushed pineapple
1 c. cream, whipped
Juice of 1 lemon
1/2 c. sugar
3/4 c. grated cheese

Dissolve Jell-O in boiling water, cook pineapple, sugar and lemon juice 3 minutes. Add to Jell-O, when it begins to set add cheese and whipped cream. *Hazel Bogart*

SURPRISE SALAD

1 pkg. orange Jell-O
1 c. drained crushed pineapple
1/2 c. mayonnaise
1 c. Cool Whip
1 pkg. lemon Jell-O
2 c. miniature marshmallows
1 c. cottage cheese (any type), mashed

Water and pineapple juice to make 3 1/2 cups. Boil water and juice, add to Jell-O. Add marshmallows, stir until dissolved, add cottage cheese and pineapple, gently fold in Cool Whip.

Pour into 9 x 13 inch dish, set in refrigerator 12 hours before serving. Serves 18. *Ione Clark*

MY FAVORITE SALAD

2 boxes orange Jell-O
2 c. hot water
1/2 pkg. miniature marshmallows, add while Jell-O is still hot
Add:
1 1/2 c. apricot nectar
Pinch salt
1 med.-sized can crushed pineapple, well-drained, let set
DRESSING OR TOPPING:
1/2 c. pineapple juice
1 beaten egg
2 T. butter
1/2 c. apricot nectar
3 (heaping) tsp. flour
1/2 c. sugar
Pinch of salt

Cook until thick -- cool then fold in 1 cup whipping cream, whipped (Dream Whip works well). Put on top of salad, sprinkle some grated cheese on top of salad and sprinkle with nuts (optional). *Wilma McElhiney*

INSTANT SALAD

Mix:
1 sm. carton cottage cheese
1 pkg. lime Jell-O *or* any flavor
Add:
1 tall can crushed pineapple, drained
1 lg. carton Cool Whip

Refrigerate, will keep up to 1 week. (This is a basic recipe. Try various flavors Jell-O. Add other fruit, bananas, drained fruit cocktail, etc.)

Mary Hereford and Lois Klepinger

ORANGE SALAD

2 pkgs. orange Jell-O
2 c. hot water
2 c. cold water *and* juice
Marshmallows
1 sm. can crushed pineapple, drained

Prepare Jell-O and chill. Add pineapple and cover with cut or miniature marshmallows. Let set.

2 T. salad dressing
1/2 c. whipped cream
Grated cheese

Add the salad dressing to whipped cream and spread over top of salad. Sprinkle on cheese. Let stand overnight or all day before serving.

Margaret Soltis

CRANBERRY SOUFFLÉ SALAD

1 pkg. lemon Jell-O
1 c. hot water
1 can whole cranberry sauce (1 lb.)
1/2 c. mayonnaise
1 (3 oz.) pkg. cream cheese
1 T. lemon juice
1/4 tsp. salt
2 oranges, peeled *and* dried
1/2 c. chopped celery
1/2 c. nuts, chopped

Combine gelatin and water and stir to dissolve. Add 1/2 cup strained cranberry juice. Cool to congeal slightly. Blend in mayonnaise, cheese, lemon juice and salt. Whip until very light and fluffy. Fold in cranberries, oranges, celery and nuts. Chill until firm.

Betty Cikanek

CARROT-CREAM CHEESE SALAD

2 pkgs. orange Jell-O
2 c. miniature marshmallows
2 c. boiling water
1 (8 oz.) pkg. cream cheese

Add 2 cups orange juice. Let chill slightly. Add 2 grated carrots, 1 cup crushed pineapple, nuts and 1 package Dream Whip.

Barbara Headrick

GOOD SALAD

1 c. cottage cheese
1 pkg. dry Jell-O (orange *or* whatever)
1/2 c. miniature marshmallows
1/2 c. coconut
1 (8 oz.) can crushed pineapple *or* mandarin oranges, well-drained
1 carton Cool Whip (sm.)

Fold all into cottage cheese, let set for a few hours.

Zelma Bowers

RASPBERRY SALAD

1 can applesauce
1/4 c. water
1 pkg. raspberry Jell-O
1 jar pear *and* pineapple (junior size baby food)
1 box frozen raspberries

Combine applesauce, baby food and water, bring to boil. Add Jell-O, stir until dissolved. Add frozen berries. Stir until thawed.

Zelma Myers

APRICOT SALAD

2 pkgs. orange Jell-O
1 (15 1/4 oz.) can pineapple chunks, drained
2 (9 oz.) cans apricots, drained

Dissolve Jell-O in 2 cups hot water, then add 1 cup fruit juice. (Save 1 cup juice for topping.) Chill until slightly thick and add fruit. When firm cover with topping.

TOPPING:

3 T. flour
1 c. fruit juice
1/2 c. sugar
1 egg

Combine and cook until thick. When cool add 1 cup cream, whipped.

Barbara Headrick

SALAD

2 pkgs. strawberry Jell-O, prepared with 1 c. water
1 can applesauce

Chill until almost congealed. Mix 1 small Philadelphia cream cheese, 3 tablespoons Miracle Whip. Swirl cream cheese mixture into Jell-O until has marbling effect. *Louise Richert*

APPLE FLUFF SALAD

1 pkg. red gelatin
1 can crushed pineapple, drained
1 red apple, diced finely with peeling on
1 c. water
1/4 tsp. pineapple flavoring
1 pkg. whipped topping
Few drops sweetener

Dissolve Jell-O in hot water. Add pineapple juice and a little water. Stir in flavoring, let set until syrupy. Then whip until fluffy. Fold in apple and pineapple. Fold in topping with sweetener. *Joanne Stoneking*

7-UP PARTY SALAD

1 (7 oz.) bottle 7-Up
1 (3 oz.) pkg. lime flavored gelatin
1 (1 lb. 4 oz.) can crushed pineapple (undrained 2 1/2 c.)
1 c. heavy cream, whipped
1/4 lb. marshmallows
2 (3 oz.) pkgs. cream cheese
3/4 c. of chopped walnuts
2/3 c. mayonnaise

Combine 7-Up and marshmallows in saucepan. Over medium heat, cook until marshmallows are melted. Cool. Add gelatin, stirring until dissolved. Have cream cheese at warm temperature. Add hot mixture slowly to cream cheese and beat until smooth. Add pineapple and walnuts. Chill until partially set. Fold in whipped cream and mayonnaise. Blend thoroughly. Pour into lightly oiled 2 quart mold. Refrigerate until firm. Loosen edges with spatula and invert on serving plate. Serves 12. *Betty Cikanek*

CARROT SALAD

4 c. ground carrots
1 1/2 c. ground salted peanuts
1/2 c. mayonnaise
3 diced bananas
1/3 c. sugar

Grind peanuts and save 1/2 cup to put on top. Mix together carrots, peanuts and bananas. Add sugar to mayonnaise, then add to carrot mixture. Top with peanuts. *Hazel Bogart*

Fruit Salad

12 marshmallows
1 (No. 303) can fruit cocktail
1 (8 oz.) pkg. cream cheese
1 c. pineapple tidbits
1/2 c. nuts

Melt marshmallows with 3 tablespoons pineapple juice, add cream cheese and heat well. Add well-drained fruit and the nuts. Chill before serving. *Eleanor Legleiter*

Ribbon Salad

Mix as directed and let set in:
Lime gelatin (pan size 14 x 10 inch) (12 x 8 inch) (8 *or* 9 inch sq.)
Immediately dissolve in bowl in:
1 c. hot water (2 pkgs.) (1 pkg.) (omit)
Lemon gelatin (1 pkg.) (1 pkg.) (1 pkg.)
Add:
Marshmallows (miniature) (1/2 c.) (1/2 c.) (1/2 c.)
Cream cheese (8 oz. pkg.) (2-3 oz.) (1-3 oz.)

Stir until marshmallows are dissolved and cheese is broken up.

Add:
Crushed pineapple (No. 2 can) (No. 2 can) (sm. can)
Mayonnaise (1 c.) (2/3 c.) (1/2 c.)

Chill until slightly thick.

Add:
Cream, whipped *or* (this may be completely omitted if desired) (1 c.) (1/2 c.) (1/2 c.)

Pour over lime gelatin.

NOW DO THIS:
Mix as directed:
Cherry gelatin (2 pkgs.) (1 pkg.) (1 pkg.)

Chill until slightly thick. Pour over rest of salad, chill until firm. Serves (24) (18) (12).

Barbara Headrick

Fruit Salad

DRESSING:
7 T. sugar
2 whole eggs, beaten
2 T. cornstarch
Juice from 20 oz. can of chunk pineapple

Combine above ingredients and cook over low heat until thick. Cool.

Add:
Pineapple (20 oz. can)
2 bananas, sliced
2 cans mandarin oranges
Maraschino cherries

Double recipe for company.

Barbara Headrick

Royal Anne Salad

1 (No. 2) can Royal Anne cherries
1 (8 oz.) pkg. miniature marshmallows
1 (No. 2) can sliced pineapple
DRESSING:
1/2 c. sugar
Dash salt
2 T. lemon juice
1 T. flour
1 well-beaten egg

Add to 1/2 cup pineapple and cherry juice combined and cook until smooth. Cool. Fold dressing into 1 cup whipped cream. Add to cherry mixture and let stand at least 12 hours.

Hazel Bogart

Bing Cherry And Pecan Salad

1 can Bing cherries
2 c. grape juice
1 c. pecan meats
1 box lemon Jell-O
1/2 c. sugar

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Bing Cherry And Pecan Salad

(Continued)

Add sugar to grape juice and heat. Pour over Jell-O and let cool. When cool, add cherries and pecan meats. Let set. Cut and serve on lettuce leaf with mayonnaise. *Mary Hereford*

Black Cherry Salad

1 (No. 2 1/2) can pitted Bing cherries
1 pkg. orange gelatin
1/3 c. lemon juice
3/4 c. chopped pecans

Drain cherries. Add water to cherry juice and lemon juice to make 1 3/4 cups liquid. Heat, pour over gelatin and stir until dissolved. Chill until partially set. Add cherries and nutmeats. Chill until firm. Serves 6.

Mary Hereford

Baked Pineapple

1 (No. 2) can pineapple chunks
1 c. grated Cheddar cheese
1/2 c. sugar
2 T. flour
1 c. coarse cracker crumbs
2 T. butter

Mix drained pineapple with cheese. Mix flour, sugar and pineapple juice and bring to a boil. Pour over pineapple mixture in 8 inch square baking dish. Cover with buttered crumbs. Bake at 350° for 20 to 25 minutes, or until brown. This is a small recipe; it can easily be doubled. Good served as a meal accompaniment to ham. *Louise Richert*

Baked Cranberries

Mix:
1 1/2 c. sugar
3 tsp. cinnamon

Wash and drain 1 pound cranberries. Coat with sugar, cinnamon mixture. Put in shallow Pyrex baking pan. Carefully pour over 3/4 cup water. Bake 300° 45 minutes. (Excellent with turkey or ham.) *Lois Klepinger*

Macaroni Salad

1 (8 oz.) pkg. sm. macaroni
3 hard-boiled eggs
1 T. dry mustard
1/2 c. mayonnaise
1/4 c. vinegar
1 c. sour cream *and* chives
1 c. diced cucumbers
6 green onions, chopped
3/4 tsp. celery seed
2 tsp. seasoned salt
2 tsp. seasoned pepper
1/8 tsp. ground red pepper
1/8 tsp. garlic powder
1 tsp. Ac´cent
1/3 c. chopped green pepper

In bowl mash egg yolk. Add mustard, mayonnaise, vinegar, sour cream and mix. Chop egg white -- add chilled macaroni and seasoning and mix all together. Chill. *Bea Ensz*

Green Bean Salad

2 cans green beans, well-drained
1/2 c. each celery, green peppers, onions, pimento, chopped
1 can peas, well-drained
DRESSING:
3/4 c. sugar
2/3 c. vinegar
1/3 c. oil
1 tsp. celery seed

Pour dressing over vegetables. Marinate overnight or longer.

Wilma McElhiney

Asparagus Salad

Mix and let jell slightly:
1 3/4 c. hot water
1 pkg. lime Jell-O
2 T. lemon juice
Mix:
1 (8 oz.) pkg. Philadelphia cream cheese
1/2 c. Miracle Whip
Add:
1 c. chopped asparagus, drained
1 c. cucumber
2 T. chopped onion
1 sm. bottle stuffed olives, chopped

When Jell-O is ready, add other ingredients, put in a bowl, and chill until set. *Mrs. Geo. Duerksen*

Three Bean Salad

1 (16 oz.) can cut green beans
1 (16 oz.) can dark red kidney beans
1/2 c. green mango pepper, cut
3/4 c. sugar
1 (16 oz.) can cut yellow wax beans
1/2 c. minced onion
1/3 c. cider vinegar
1/2 tsp. each pepper, celery seed *and* mustard seed

Mix onion, pepper, vinegar, celery seed, mustard seed, sugar, salad oil and salt in pan and heat to just boiling to dissolve the sugar. Cool and pour over the beans. Will keep several days in the refrigerator.

Ramona Rucker

Tangy Bean Salad

1/2 c. vinegar
2/3 c. sugar
1/3 c. salad oil
1/2 c. chopped onion
1/2 c. chopped green pepper
2 T. chopped pimento
1 can cut green beans, drained
1 can cut wax beans, drained
1 can kidney beans, drained

Combine first six ingredients and mix well. Drain beans and add to dressing mixture. Marinate for several hours or overnight. Makes 8 to 10 servings. *Ione Dunn*

Salad

1 head lettuce, broken in pieces
1 pkg. corn chips
1 sm. bottle creamy Italian dressing
1 can ranch-style beans
1 c. diced mild Cheddar cheese

Combine and serve immediately.

Gwen Kennedy

Vegetable Salad

1 pkg. frozen lima beans
1 pkg. frozen wax beans
1 pkg. frozen peas

Marinate in garlic dressing. Drain and add 1/2 cup sour cream and 1/2 cup salad dressing, green chopped onions, chopped celery, 1 tablespoon mustard, 1 teaspoon dry mustard. Combine all ingredients and serve with lettuce leaves. *Zelma Myers*

Cabbage Salad Supreme

1 lg. head cabbage, shredded
2 med. onions, sliced paper thin
1 green pepper, sliced paper thin
1 lg. can pimento

Separate onion rings, then arrange ingredients in layers. Do not stir. Pour dressing over all.

DRESSING:
1 c. salad oil
1/2 c. vinegar
1 tsp. celery seed
1 c. sugar
1 tsp. salt
1 tsp. mustard seed

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CABBAGE SALAD SUPREME

(Continued)

Mix and boil together 2 minutes. Pour hot over vegetables, cover lightly and refrigerate at least 4 hours. Keeps indefinitely. Serves 15.

Ramona Rucker

24-HOUR SLAW

Shred:
Lg. head cabbage
Add:
1 chopped onion
1/2 c. sugar
1 chopped green pepper

Let stand while making dressing.

DRESSING:
1 c. vinegar
1/8 tsp. black pepper
1 tsp. mustard
1 tsp. celery seed
1 tsp. salt
1 c. salad oil

Boil dressing at least 3 minutes. Pour while hot over cabbage. Let slaw stand a while before serving.

Nina Cole

30-DAY CABBAGE SALAD

Boil together and cool 2 cups sugar, 1 cup vinegar, 1/2 cup water. Shred 1 large head cabbage, add 1 teaspoon salt. Let stand 1 hour. Squeeze dry (with hands). Chop and add to cabbage 2 peppers (red and green), 1/2 stalk of celery, 1 teaspoon mustard seed, 1 teaspoon celery seed. Add cold syrup. Mix well.

Will keep 30 days in the refrigerator.

Barbara Headrick

CABBAGE SLAW

3 T. salad oil
2 T. sugar
1/2 tsp. dry mustard
4 c. cabbage
1/2 green pepper
3 T. vinegar
1 tsp. salt
1/8 tsp. pepper
1 carrot

Mix and chill at least 2 hours.

Mrs. Geo. N. Duerksen

GREEN SALAD

3 heads lettuce, broken in bite-size pieces
1 head fresh cauliflower, divided into very sm. flowerets
2 stalks celery, chopped
1 pkg. fresh spinach, torn in pieces
1 can ripe olives, chopped

When ready to serve, put together with one (12 ounce) bottle of Swiss Chalet creamy Italian dressing. Toss in 1/2 cup Parmesan cheese. Serves 25.

Gwen Kennedy

TABOLI WHEAT SALAD

1 1/2 c. taboli wheat, rinse
1 green pepper
3 tomatoes
1 bunch green onions
1 cucumber

Chop all vegetables and add 1/2 cup vegetable oil, 1/2 cup lemon juice, 1 teaspoon salt. Mix all together and let set for two hours. I.G.A. carries Taboli Wheat.

Rosemary Benn

Thousand Island Dressing

2 qts. salad dressing
1 c. chili sauce
1/2 med.-size green pepper, chopped
Salt (as needed)
1/4 pt. jar sweet relish
4 hard-boiled eggs, chopped
1/4 c. sugar

Serves 50.

NOTE: Reserve eggs until dressing is used because dressing does not keep safely long with the eggs in it. Recipe can be stretched by adding more salad dressing and more eggs.

Nina Cole

Vinegar And Oil Salad Dressing

2/3 c. vinegar
2 tsp. garlic powder
3 tsp. onion salt
1/3 c. salad oil
4 tsp. salt
2 c. ice water

Mix all ingredients and add ice water last. *Rosemary Benn*

Honey Salad Dressing

1/2 c. sugar
1 tsp. dry mustard
1 tsp. paprika
1/2 tsp. salt
1 tsp. celery seed
1 T. lemon juice
2/3 c. honey
5 T. vinegar
1 c. salad oil
Dash onion salt

Mix dry ingredients. Add honey, add vinegar and oil alternately. This is a delicious dressing for fruit salads. *Effie Mullett*

French Dressing

1 can tomato soup
3/4 c. vinegar
3/4 c. sugar
1 T. celery seed
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
1 T. prepared mustard
1 T. onion juice
1 T. Worcestershire sauce
1 1/2 c. Wesson oil

Mix in order given. Do not cook. Blend all together and store in refrigerator. Makes 1 quart. *Ione Dunn*

Blue Cheese Salad Dressing

1 pt. mayonnaise
1/4 tsp. garlic salt
4 T. buttermilk
1/4 lb. bleu cheese
1/4 tsp. Worcestershire sauce

Crumble cheese. Add remaining ingredients. Mix well. Will keep indefinitely. *Jacque Herzet*

Honey French Dressing

1/2 c. sugar
1 tsp. salt
1 tsp. paprika
1/3 c. honey
3 T. lemon juice
1 T. cornstarch
1 tsp. dry mustard
1 tsp. celery seed *or* salt
3 T. vinegar

Cook until thick. Cool to room temperature. Add 1 tablespoon grated onion, 1 cup salad oil, slowly. This is delicious served over most any kind of canned or fresh fruit. Yield: 1 pint.

Ruth Anderson

Dressing For Fresh Fruit Salad

2/3 c. sugar
1 tsp. paprika
1/4 tsp. salt
5 T. vinegar
1 tsp. dry mustard
1 tsp. celery seed
1/3 c. honey
1 tsp. lemon juice
1 c. salad oil

Mix on mixer. Put 1 tablespoon on fresh fruit served in individual dishes.

Zelma Myers and Lois Klepinger

Ambrosia Salad

1 pkg. Angel Flake coconut
1 (No. 2 1/2) can mandarin oranges, drained
18 marshmallows, cut in quarters
1 (No. 2 1/2) can chunk pineapple, drained
2 c. commercial sour cream

Fold all together. May be served immediately or made a day ahead.

Doris Graham

Apple Salad

4 lg. apples
1 c. celery, chopped
1/2 c. walnuts
DRESSING:
1/4 c. sugar
1/4 c. vinegar
1/2 tsp. pepper
1 tsp. salt
2 eggs, beaten

Cook the dressing until thick as cream. Cool. Add to apple mixture.

Marjorie Knuth

Apple-Tuna Salad

4 tart apples, chopped
4 sweet pickles, sliced
1 c. celery, chopped fine
4 eggs, hard-boiled, chopped
1 can tuna, flaked

Dressing may be either sandwich spread - enough to moisten well or a mixture of vinegar, salt, pepper and sugar to taste. Garnish with slivered almonds.

Flora L. Fry

Apricot Salad

2 boxes orange Jell-O
2 c. hot water
1/2 pkg. miniature marshmallows
Pinch of salt
1 c. apricot nectar
1 (No. 202) can crushed *or* chunked pineapple

NOTE: Set aside 1/2 cup pineapple juice and 1/2 cup apricot nectar for topping.

Dissolve gelatin in hot water; stir in marshmallows; add salt, nectar and pineapple. Pour into a 2 quart pan and refrigerator until set. Spread with topping.

TOPPING:
1/2 c. pineapple juice
1/2 c. apricot nectar
3 T. flour
1 egg, beaten
1/2 c. sugar
2 T. butter
Pinch of salt

Cook topping until thick. Cool. Fold in 1 cup whipping cream, whipped. Spread on Jell-O. Garnish with grated cheese. This recipe serves 12.

Dorothy Middleton

Apricot And Pineapple Salad

TOPPING:

1/2 c. sugar
1 egg
3 T. flour
1 c. whipped cream *or* Dream Whip
1 c. mixed pineapple *and* apricot juice
2 T. butter

Mix flour, sugar and egg together; add juice and butter. Cook until thick. Cool. Add 1 cup whipped cream or Dream Whip.

SALAD:

1 can apricots, cut up
1 can crushed pineapple
1 pkg. orange Jell-O

After Jell-O is set, cover with topping; sprinkle top with grated cheese. *Vicky May*

Asparagus Salad

1 pkg. lime Jell-O
1 3/4 c. hot water
2 T. lemon juice
1 (8 oz.) pkg. cream cheese
1/2 c. Miracle Whip
1 c. cucumber (optional)
1 c. asparagus tips, chopped, drained
1 sm. bottle stuffed olives, chopped
2 T. onions, chopped

Mix first 3 ingredients and let jell slightly. In separate bowl mix cheese and Miracle Whip together. Add rest of ingredients. After Jell-O is ready, add rest of ingredients to it and put in bowl and chill. *Viola Duerksen*

Bean Salad

1 sm. can green beans
1 sm. can yellow beans
1 sm. can whole grain corn
1 sm. glass pimientos
4 sticks celery, diced
1/2 c. kidney beans
1 sm. onion, diced
1 sm. green pepper

Add dressing and let stand overnight.

DRESSING:

1/2 c. salad oil
1 c. vinegar
1/2 c. sugar

Beat or shake until well-mixed. Add salt, pepper and garlic to taste.

Zola Young

Bing Cherry Salad

1 pkg. lemon Jell-O
1 sm. jar green olives, sliced
1 c. hot water
1 c. pecans, chopped
1 can Bing cherries, pitted, cut in half
1 c. cherry juice

Dissolve Jell-O in 1 cup hot water. Use 1 cup cherry juice. Add rest of ingredients. Let refrigerate until firm. *Nadine Rogers*

Blueberry Salad

2 pkgs. raspberry Jell-O *or* gelatin
1 c. boiling water
1 (No. 300) can blueberries
1 sm. can crushed pineapple, drained
1/2 pt. whipped cream

Dissolve gelatin in boiling water; add fruit; mix well. Chill until partly set; fold in whipped cream. Chill until firm. *Janet Brotton*

CHEESE AND PINEAPPLE SALAD

1 sm. pkg. marshmallows
1/2 lb. longhorn cheese, cut in 1/2 inch cubes
1 egg, beaten
1 can cubed pineapple
Juice from pineapple
1 T. flour

Cut up marshmallows, pineapple and cheese. Mix the dressing: mix 1 beaten egg and flour and pineapple juice together and cook until slightly thickened. Let cool some before pouring on salad and mixing together.

Faye Bates

COLA MOLD

1 lg. pkg. raspberry Jell-O
1 1/2 c. boiling water
3/4 c. cola beverage
1 c. cranberry-orange relish
1/2 c. walnuts, chopped

Dissolve Jell-O into boiling water. Stir in cola; chill. Fold in cranberry relish and walnuts. Chill overnight.

Jean Drumm

CRANBERRY SALAD

1 lb. cranberries
2 pkgs. raspberry Jell-O
2 c. hot water
1 1/2 c. sugar
1 1/2 c. red grapes, halved
1 1/2 c. crushed pineapple, drained
DRESSING:
1 egg
3/4 c. sugar
2 T. flour
2 c. Dream Whip, beaten
1 1/2 c. crushed pineapple, not drained
2 T. lemon juice

Grind cranberries. Dissolve Jell-O in hot water; add sugar and set aside to cool. Halve red grapes. Add cranberries, grapes and crushed pineapple to Jell-O mixture. Pour into flat dish to chill.

FOR DRESSING:

Beat together 1 egg, 2 tablespoons flour and 1 1/2 cups crushed pineapple. Stir and cook until it comes to a boil and is thickened. Let cool and fold in the Dream Whip and lemon juice. Spread over top of salad.

Louise Wherry

CRANBERRY SALAD

2 c. cranberries
1 c. sugar
1 c. water
1 pkg. cherry Jell-O
1 c. apples, chopped
1 c. celery, chopped
15 marshmallows

Cook together - cranberries, water and sugar until all cranberries have popped open or burst. While hot, add Jell-O and marshmallows; stir until dissolved. Cool. When partially set, add chopped unpeeled apples and celery and nuts. Put into individual molds or flat pan. Cut in squares to serve. *Ethel Remy, Katherine Fulton*

FIVE-CUP SALAD

1 c. mandarin oranges
1 c. pineapple chunks
1 c. marshmallows
1 c. coconut
1 c. sour cream

Mix and let stand in refrigerator.

Katherine Fulton by Lucile Funk

Gossip is the art of saying nothing in a way that leaves nothing unsaid.

CRANBERRY SALAD

1 lg. pkg. strawberry Jell-O
3 1/4 c. water
1/2 pkg. cranberries
3/4 c. sugar
1 lg. pkg. frozen strawberries

Dissolve 1 large package strawberry Jell-O in hot water. Chill. Put 1/2 package cranberries through food chopper. Add 3/4 cup sugar to cranberries. Set aside for sugar to dissolve completely. When Jell-O has chilled, add 1 large package frozen strawberries (thawed) and cranberries to Jell-O. Put in large loaf pan to set.

Vicky May

CRANBERRY SALAD

4 c. hot water
2 c. sugar
1 pkg. lemon gelatin
1 pkg. cherry gelatin
1 can crushed pineapple
1 c. celery, chopped
1 c. nutmeats
1 qt. cranberries, ground

To 2 cups of water, add sugar and boil 1 or 2 minutes; dissolve gelatin in other 2 cups of water; cool and mix. Add crushed pineapple, chopped celery, nuts and ground cranberries. Let set.

Faye Baxter

EUSALADA ESPANOLA

(Served at Fiesta)

5 heads lettuce (leaf, Chinese, head)
1 head red cabbage
8 sticks celery
3 avocados
8 carrots, shaved
1 pkg. lg. leaf lettuce
Green onions
1 bunch watercress
Salad olives (69¢)
1 jar artichoke hearts, sliced lengthwise
4 tomatoes, sliced extremely thin

Order of arrangement: lettuce, carrots, onions, celery, red cabbage, avocados, tomatoes and olives. Serve in wedges. Pour artichoke juice over salad greens as they are assembled. This recipe serves 50.

Mrs. Don Mullins

FRUIT SALAD

1 can concentrated orange juice
1/2 c. sugar
2 tsp. flour
1/4 tsp. salt
1 c. whipped cream
2 (No. 303) cans pineapple tidbits
2 cans mandarin oranges
1 c. miniature marshmallows
1/2 c. nuts, chopped

Combine orange juice, sugar, flour, salt. Cook in double boiler until thick. Let cool; add whipped cream; then add remaining ingredients.

Janet Brotton

FRUIT AND JELL-O SALAD

1 box cherry Jell-O
2 c. hot water
1 c. pineapple
1 c. apples, chopped
1/2 c. English walnuts, broken
1 c. whipped cream

Mix the cherry Jell-O and hot water. Chill. Then add pineapple, chopped apples and English walnuts. Fold in whipped cream. Refrigerate until set.

Catherine Baxter

GRAPEFRUIT-CHEESE SQUARES

2 (1 lb.) cans grapefruit segments (4 c.)
2 pkgs. lemon-flavored gelatin
2 T. *or* more milk
Maraschino cherries
1 (8 oz.) pkg. cream cheese
1/2 c. walnuts, chopped

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GRAPEFRUIT-CHEESE SQUARES
(Continued)

Take cream cheese out of refrigerator and let it stand some time so it will cream easily. Drain grapefruit (strain juice through cloth to make salad look better). Add enough water to juice to make 3 1/2 cups. Heat 1/2 syrup mixture to boiling; add to gelatin and stir until dissolved. Add remaining syrup mixture. Cool. Reserve best segments of grapefruit (about 1/2) for top layer. Arrange rest in a 9 x 9 x 2 inch pan. Carefully pour over 1/2 gelatin mixture and chill until firm. Soften cream cheese until quite soft. Add milk and nuts. Spread over gelatin layer; add about 1/8 of remaining gelatin mixture to keep cheese from floating. Chill until firm. Arrange remaining grapefruit segments on top (a design); garnish with cherries (rinse and dry them to keep their color from running). Add rest of gelatin mixture. Chill until set. Cut into squares and serve on greens.

Faneta Fitchett

GREEN BEAN SALAD

1 can yellow wax beans
1 can kidney beans
3/4 c. sugar
1/2 c. salad oil
1 tsp. paprika
1 can green beans
1 can shellie beans
1/2 c. vinegar
1 tsp. pepper

Drain liquid from beans. Mix all together and let stand overnight to marinate.

Faye Bates

GREEN GAGE PLUM SALAD

1 (No. 2 1/2) can *or* 2 sm. cans green gage plums
1/4 c. sugar
1 sm. lemon
Green coloring
1 T. Knox gelatin

Heat the plums, sugar and lemon; add green coloring. Dissolve 1 tablespoon Knox gelatin in 1/2 cup cool water; add to above. Pour half the mixture into individual molds or Pyrex dish and chill until firm.

CHEESE FILLING:

One (1) cake Philadelphia cream cheese, softened with cream and salad dressing; add 1 teaspoon grated onion, 1 cup or more celery, chopped fine, juice of 1/2 lemon, salt and paprika to taste. Spread salad with cheese mixture and let set. Add remaining plum mixture.

Dorothy Middleton

HOLIDAY CRANBERRY SALAD

1 lb. cranberries
1 lb. white grapes, halved
1 pkg. sm. marshmallows
1 1/3 c. sugar
1 c. nuts
1 c. whipped cream

Grind the cranberries; add sugar; let stand overnight. Two hours before serving, add white grapes, nuts, marshmallows and whipped cream.

Zelma Myers, Carolyn Evans

HOLLYWOOD SALAD

1 pkg. lime Jell-O
1 carton old fashioned cottage cheese (sm.)
1/3 c. mayonnaise
2 stalks celery, chopped fine
1 mango pepper, chopped fine
1 T. onion, minced
1 c. water

Use 1 cup water in setting the Jell-O. Mix ingredients and mold or serve.

Louise Richert

SAUERKRAUT SALAD

1 can sauerkraut, drain off juice
1 c. celery
1 onion, chopped
1 c. sugar
1/4 c. vinegar
1 T. sauerkraut juice

Heat sugar, vinegar and sauerkraut juice and pour over the vegetables and let set overnight.

Edith Mood

LAZY SALAD

1 can fruit cocktail, drained
1 sm. pkg. slivered almonds
1 lb. cottage cheese, drain if more liquid than desired

Mix together. Garnish with maraschino cherries and chill before serving.

Ruth Jones

LIMA BEAN SALAD

1 pkg. lg. *or* baby frozen lima beans
1 1/2 c. celery, diced
2 T. pimiento, chopped
2 *or* 3 red radishes (firm)
Italian style oil dressing
2 *or* 3 T. salad dressing
Salt *and* pepper, to taste

Cook beans as directed; don't overcook. Drain and add oil dressing to cover and celery while still hot. Cover and refrigerate overnight. Just before serving, add thinly sliced radishes, pimientos and salad dressing. Mix lightly. This will keep well in Tupper bowl several days. The Italian dressing may be reused. This recipe serves 6 plus.

Ione Clark

LIME-CHEESE SALAD

(Blender recipe)

1 c. pecans *or* walnuts
1 c. pineapple chunks, drained
1 envelope unflavored gelatin
1 c. creamed cottage cheese
1 c. crushed ice
1 c. maraschino cherries, drained
1 (3 oz.) pkg. lime gelatin
1 c. boiling water
Few drops green food coloring

Blender-chop nuts, cherries and pineapple. Mix in large bowl. Put gelatins and boiling water into blender container; cover and process at low until dissolved. Turn to high; remove cover and add cottage cheese. Cover and process until smooth and an even color. Add food coloring if desired. Add 1 cup crushed ice and blend until mixture begins to thicken. Set in refrigerator 5 to 10 minutes. Pour over fruit, nuts; stir to blend. Let set a few minutes. Stir again to distribute fruit and nuts. Pour into 2 quart mold. Refrigerate at least 1 hour before serving.

Mrs. Birl Peterson

9-DAY COLESLAW

3 lbs. cabbage
1 green pepper
1 lg. onion
2 c. sugar

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9-Day Coleslaw
(Continued)

DRESSING:

1/2 c. salad oil
1 c. vinegar
2 *or* 3 tsp. celery seed
2 T. sugar
2 tsp. salt

Chop and mix the cabbage, onion and green pepper. Add sugar and let it stand a few minutes. Makes it crisp. Bring to a boil the salad oil, vinegar, celery seed, sugar and salt. Pour oil and vinegar dressing over cabbage mixture while it is hot. (The longer you keep the slaw the better it gets.)

Deena Cougher

Mandarin Orange Salad

1 c. crushed pineapple
1/2 carton sour cream
1/2 pkg. miniature marshmallows
1 can mandarin oranges
1/2 box coconut
Nutmeats
Red cherries

Mix all together and serve on lettuce leaf. *Faye Bates*

Orange-Apricot Salad

2 pkgs. orange Jell-O
1 (No. 2 1/2) can apricots, save juice
1 1/2 c. boiling water
1 sm. can (6 oz.) frozen orange juice
2 cans mandarin oranges

Dissolve Jell-O with the boiling water; add frozen orange juice and juice from apricots. Add mandarin oranges after Jell-O has thickened and the apricot halves. This recipe serves 12 to 15 people. *Roberta Kelley*

Orange Salad

2 pkgs. orange gelatin
1 (6 oz.) can concentrated orange juice (do not dilute)
1 can mandarin oranges
1 can pineapple tidbits

Dissolve orange gelatin in 2 cups hot water; add orange juice, 1 1/2 cups cold water, the mandarin oranges and the tidbits. *Faye Baxter*

Orange Jell-O Salad

2 pkgs. orange Jell-O
1 can mandarin oranges, drained
1 pt. orange sherbet, softened
2 c. hot water
1 can crushed pineapple (No. 2 size) (juice *and* all)

Add bananas if desired.

Mary Hereford

Orange Sherbet Salad

2 pkgs. orange Jell-O
1 c. boiling water
1 (No. 2) can crushed pineapple
1 c. juice from 1 can mandarin oranges
1 pt. orange sherbet

Dissolve gelatin in boiling water; add fruit juice; add sherbet and stir until melted. Add fruit and chill.

TOPPING:

1 c. commercial sour cream
1 c. miniature marshmallows

Combine and spread over congealed gelatin. *Jo Cox*

The happiness of your life depends on the quality of your thoughts.

PARADISE SALAD

1 pkg. lemon gelatin
Juice 1/2 lemon
1 c. cold water
1 c. longhorn cheese, grated
1 c. crushed pineapple
1/2 c. sugar
1 envelope prepared Dream Whip
1/2 c. nuts, chopped

Heat pineapple and sugar to boiling; add gelatin and stir well. Add cold water and lemon juice. Chill until it begins to thicken. Prepare 1 envelope Lucky Whip or Dream Whip as directed on package. Add it, the cheese and nuts to mixture. Place in the refrigerator. This recipe serves 8 to 10. *Doris Ramsour*

PARTY SALAD

1 pkg. orange Jell-O
1/2 lb. marshmallows
2 pkgs. Philadelphia cream cheese
1 c. crushed pineapple
1/2 c. Miracle Whip dressing
1/2 c. whipped cream (optional)
1 pkg. lime *or* lemon *or* raspberry Jell-O (whatever color desired)

Dissolve 1 package orange Jell-O in 1 pint boiling water. Add marshmallows and Philadelphia cream cheese while hot. Beat until dissolved; let cool. Add pineapple, salad dressing and whipped cream (if desired). Top with colored Jell-O. Refrigerate. (1/4 cup sandwich spread may be used instead of salad dressing.)

Mrs. Ethel J. Dietrich

PEAR SALAD

1 (3 oz.) pkg. lime Jell-O
1 lg. pkg. Philadelphia cream cheese
1 c. whipped cream
1 (No. 2) can pears, drained, mashed
1 c. boiling liquid (pear juice *plus* water to make 1 c.)

Dissolve Jell-O in boiling liquid and refrigerate until syrupy. Combine mashed pears, whipped cream and softened cream cheese. Whip Jell-O and fold in pear mixture. Set in ring mold. *Martha Jarvis*

PHILADELPHIA CREAM CHEESE AND JELL-O SALAD

1 pkg. lemon Jell-O
2 c. hot water
1/2 c. canned milk, chilled, whipped
1 c. nutmeats
1 pkg. lime Jell-O
20 marshmallows, cut up
1 (No. 1) can crushed pineapple
1 (3 oz.) pkg. Philadelphia cream cheese, cut in sm. pieces

Into the lemon and lime Jell-O and hot water, stir in 20 marshmallows until melted. Whip the Jell-O. Cool before adding the above ingredients. This is yummy....use real cream; use fewer nuts if desired.

Zola Young

PINEAPPLE AND STRAWBERRY JELL-O SALAD

1 can sliced pineapple
1 pkg. strawberry Jell-O

Drain the juice of the pineapple and heat to boiling. Pour over Jell-O and dissolve. Fill can of pineapple slices with the Jell-O mix. Let set. When ready to serve, cut between slices of pineapple. *Elizabeth Welch*

PINK SALAD

2 boxes strawberry Jell-O
1/2 pt. whipping cream, whipped
1 can fruit cocktail
1 pkg. sm. marshmallows

Mix the Jell-O and just before it sets, stir in the fruit cocktail. Fold in the whipped cream and the marshmallows. *Faye Bates*

PINEAPPLE SALAD

1 lg. can pineapple tidbits
2 eggs
1/2 c. sugar
2 T. flour
2 T. butter
1/2 tsp. salt
Bananas
Nuts
Marshmallows

Heat pineapple juice and butter to boiling point. Beat eggs. Add sugar, flour and salt to eggs. Add pineapple juice and stir while adding it. Cook in a double boiler until it thickens. Cut marshmallows, bananas and chop nuts. Add pineapple tidbits. Mix and add cold dressing. *Alma Hass*

PINEAPPLE-CHEESE SALAD

1 pkg. lime Jell-O
1 c. cold water
1 c. crushed pineapple
1/2 c. sugar
Juice of 1/2 lemon (2 T.)
1 c. cheese, grated
1 c. whipped cream *or* Dream Whip
1/2 c. walnuts

Heat pineapple and sugar to boiling stage; add Jell-O and remove from heat. Stir well. Add cold water and lemon juice. Chill until partly set. Add cheese, nuts and whipped cream. Chill until firm. *Maxine Dowell*

RED HOT SALAD

1 c. boiling water
1 pkg. red (cherry *or* raspberry) Jell-O
1 c. crushed pineapple
1/2 c. salad dressing
1/2 c. pecans, chopped
2/3 c. red hots
1 c. canned applesauce
1 (8 oz.) pkg. cream cheese
1/2 c. celery, chopped

Pour 1 cup boiling water over red hots. Stir constantly until red hots dissolve. Add 1 package red Jell-O, applesauce and crushed pineapple. Pour this in a shallow dish and refrigerate to set.

Mix together cream cheese, salad dressing, chopped celery and pecans. Pour over Jell-O after it has set.

Lena M. Birt, Viola Duerksen, Elizabeth Welch

RHUBARB SALAD

2 pkgs. raspberry Jell-O
1/2 c. pineapple juice
1 c. cold water
1 c. celery, diced
1 c. nuts, chopped
1 c. diced pineapple
2 c. rhubarb, sweetened to taste

Pour boiling hot rhubarb over Jell-O and stir until dissolved. Add cold water and juice and chill until congealed. Then add pineapple, celery and nuts and chill until thoroughly set. *Mildred Von Bibber Katherine Fulton*

SPICED APPLE SALAD

1/4 c. red hots
1 c. hot water
1/2 pkg. gelatin
1 c. apples, chopped
1/4 c. nuts, chopped
2 T. sugar
1 pkg. cherry Jell-O
1 c. cold water
1/2 c. orange, cut fine

Boil until candy melts the red hots, sugar and water. Pour over cherry Jell-O and gelatin. Add cold water, chopped apples, orange and nuts. Chill. Two (2) packages serves 15.

Elizabeth Welch

Special Slaw

1 med.-size solid head cabbage, finely shredded, not chopped
1 med. onion, thinly sliced
3/4 c. sugar
DRESSING:
3/4 c. vinegar
1 T. celery seed
1 T. prepared mustard
1/2 c. Wesson oil
1 T. sugar
2 tsp. salt
1 tsp. mustard seed

Shred head of cabbage and place in a large bowl. Slice onion thin over cabbage; sprinkle with 3/4 cup sugar. Set aside. Bring to boil the vinegar, celery seed, mustard, sugar, salt and mustard seed. Add Wesson oil. While mixture is warm, pour carefully over cabbage (do not stir). Cover and refrigerate overnight. Just before serving, toss lightly. Will keep several days in Tupperware. This recipe serves 8 to 10. *Ione Clark*

Strawberry Salad

2 pkgs. strawberry gelatin
2 c. hot water
Dissolve.
1 (1 lb.) box frozen strawberries
3 bananas, mashed
1 (No. 303) can crushed pineapple

To the strawberry gelatin add 2 cups of hot water; dissolve and cool. Add frozen strawberries, mashed bananas and crushed pineapple. Put half of mixture in glass pan. Let set; spread thick sour cream over the top; add remainder of gelatin mixture. Let set. Cut in squares to serve.

Faye Baxter, Vera London

Tomato Soup Salad

1 can tomato soup
1 sm. pkg. Philadelphia cream cheese
1 pkg. lemon Jell-O
1 c. (scant) water
3/4 c. celery, finely chopped
1/4 c. onion, chopped
1/4 sm. green pepper
1/2 c. pecans
1/2 c. Miracle Whip dressing

Heat soup; add Jell-O and cheese and cool. Add rest of ingredients. Let set. This recipe serves 8 or 10.

Maude Elbert

Tossed Salad

(Serves 50)

2 lg. heads of lettuce
1 head cauliflower
1 med.-size head red cabbage
2 lbs. tomatoes, cut in wedges
1 bunch radishes, thin slices
2 green peppers, sliced
2 lg. *or* 3 sm. cucumbers, leave peel on, sliced thin
1 lg. bunch celery, chopped, not too fine
1 lg. bunch green onions (tops *and* all)
4 carrots
Salt *and* pepper

Mix all the salad together except the tomato wedges and add them just before serving. Will stay crisp in a plastic bag on ice cubes in a cooler several hours. *Pat Lietz*

24-Hour Coleslaw

1 lg. head cabbage
1 sm. onion, chopped fine
1 c. vinegar
3/4 c. sugar
3/4 c. salad oil
1 tsp. salt
1 tsp. celery seed
1 T. dry mustard

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24-Hour Coleslaw
(Continued)

Heat vinegar, sugar, salad oil, salt, celery seed and mustard to boiling. Pour over cabbage and onion. Mix well. Seal in jar and refrigerate. This keeps fresh and crisp as long as any left. *Mary Hereford*

24-Hour Salad

2 eggs, beaten
4 T. vinegar
4 T. sugar
2 T. butter
1 c. sweet cream, whipped
2 c. white cherries, chopped
2 c. pineapple, cut in sm. pieces
2 c. marshmallows, cut in sm. pieces

Put eggs in double boiler; add vinegar and sugar; beat constantly until thick and smooth. Remove from fire; add butter; cool. Whip the cream and fold in the cream and dressing. Let stand 24 hours. *Ethel Remy*

Vegetable Salad

1 can Campbell's tomato soup
1 pkg. lemon Jell-O
1 mango, chopped fine
1 c. celery
1 med.-size onion, chopped
1 c. Miracle Whip mayonnaise
1 pt. cottage cheese
1 T. lemon juice

Dissolve Jell-O (lemon) in hot soup; add all other ingredients when cooled. Chill in individual molds or flat casserole. *Evelyn Whitcomb*

Vegetable Salad

1 pkg. lemon *or* lime Jell-O
1 c. boiling water
1 c. peas
1/4 c. sweet pickles, cubed
1/2 c. cold water
1/4 c. mayonnaise
1/2 c. cheese, cubed

Dissolve Jell-O in boiling water. Add cold water and mayonnaise. Blend until smooth. Cool and add vegetables. *Velma Blazier*

Yum-Yum Salad

1 (No. 2) can crushed pineapple
1 pkg. lemon Jell-O
1 c. nuts, chopped
1 c. longhorn cheese, diced *or* grated
1 c. whipped cream

Heat pineapple until it comes to a boil; add Jell-O to hot pineapple. Stir thoroughly. Cool (very cool). Add nuts, cheese and whipped cream. (Dream Whip may be used.) *Maude Elbert*

Bleu Cheese Dressing

1 1/2 qts. mayonnaise
1 1/2 c. buttermilk
6 *to* 8 oz. Bleu cheese
2 tsp. garlic powder
1 tsp. salt
1 tsp. coarsely ground pepper

Grate cheese in buttermilk. Let stand 1 hour at room temperature. Add mayonnaise and rest of ingredients. Put in jars and refrigerate. This recipe makes 1 3/4 quarts.

Doris McDaniel

FRENCH DRESSING

1 c. salad oil
1 can tomato soup
1/2 tsp. paprika
1 tsp. salt
1/2 c. sugar
3 T. mustard
1/2 tsp. pepper
3/4 c. vinegar
Garlic salt

Mix soup, oil, sugar, paprika, salt, pepper, mustard and vinegar in a container and shake until well-mixed.

Doris McDaniel

FRENCH DRESSING

1 c. tomato soup
1 1/4 c. salad oil
3/4 c. vinegar
3/4 c. sugar
1 tsp. salt
1 tsp. pepper
1 tsp. paprika
1 tsp. dry mustard, mixed with the sugar

Mix all together. Shake well. This recipe makes about 1 quart.

Dorothy Middleton

FRENCH DRESSING

3/4 c. sugar
1/2 tsp. salt
1 c. Wesson oil
1 med. onion, grated
1/2 c. lemon juice (scant) *or* 3/4 c. vinegar
1/2 c. ketchup (Heinz)

Shake well. *Alma Hass*

REDUCER'S DRESSING

1/2 c. tomato juice
1/2 tsp. salt
1/2 tsp. Worcestershire sauce
1 tsp. onion juice
2 T. lemon juice

Beat well. *Maxine Dowell*

ROQUEFORT DRESSING

1 sm. can evaporated milk, chilled, whipped
1 pt. mayonnaise
1 sm. pkg. (3 oz.) cream cheese
5 *to* 6 oz. Roquefort cheese
1 T. Worcestershire sauce
1/4 tsp. garlic salt
1 T. onion juice

Mix in blender or with mixer until smooth. Refrigerate. *Louise Richert*

SNAPPY DRESSING

1 tsp. salt
1 tsp. prepared mustard
3 T. ketchup, chili sauce *or* tomato soup
4 T. sugar
3 T. vinegar
1 c. salad oil
1 tsp. paprika
1/2 clove garlic (if desired)

Mix first 5 ingredients and add 1/2 cup of the oil, one tablespoon at a time, beating well. Add rest of oil, 2 tablespoons at a time, beating well. The secret of this dressing is in the beating. *Ione Clark*

APPLE SALADS

1:
Apples, avocado, oranges, maraschino cherries, dressing.

2:
Apples, carrots, celery, dressing.

3:
Apples, raisins or dates, dressing.

4:
Apples, cottage cheese, pecans, salad dressing.

5:
Apples, tuna, celery, nuts, dressing.

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APPLE SALADS
(Continued)

6:
Apples, cabbage, raisins, lemon juice, salad dressing *Zelma Myers*

APRICOT SALAD
1 sm. (12 oz.) can apricot nectar
1 (3 oz.) pkg. orange Jell-O
1 sm. carton cottage cheese

Heat nectar and dissolve Jell-O. When cool, add cottage cheese.

Alma Hass

FROZEN BANANA SALAD
2 (3 oz.) pkgs. Philadelphia cream cheese
1/2 c. mayonnaise
2 T. lemon juice
2 T. sugar
1/2 c. crushed pineapple, well-drained
2 med. bananas, cut up
1/2 c. nutmeats
1/2 c. maraschino cherries, cut up
1 pkg. Dream Whip
1/2 c. milk
Pinch salt

Mix cheese, salt, mayonnaise, lemon juice and 2 tablespoons sugar. Add nuts, pineapple, bananas and cherries. Fix Dream Whip and milk according to package directions. Fold in Dream Whip. Freeze at least overnight. Keeps a long time in Pyrex pan.

Alma Hass

RANCHO BEANS
(Serves 10)
1/4 c. salad oil
2 c. chopped onion
1 lb. ground beef
1 tsp. salt
1 c. ketchup
2 tsp. mustard
2 tsp. cider vinegar
2 (1 lb.) cans pork *and* beans
1 (1 lb.) can kidney beans, drain well

Simmer onions and meat. Mix rest of ingredients together with browned meat. Bake in a covered casserole at 400° for 30 minutes.

Phyllis Breckbill

BEAN SPROUT SALAD
1 (No. 2) can sauerkraut
1 stem celery, chopped
1 med. onion, chopped
1/2 c. vinegar
1 can bean sprouts, drained
1 green pepper, chopped
1 c. sugar

Combine sugar and vinegar. Heat until sugar dissolves. Cool and pour over other ingredients. Let stand for 12 hours. Keep refrigerated.

Lois Klepinger

BROCCOLI-CAULIFLOWER SALAD
1 head fresh cauliflower, chopped
2 c. *or* more fresh broccoli, chopped
1/2 c. chopped onion
2 T. sesame seeds
1 c. Hellmann's mayonnaise
2 T. sugar
3 T. vinegar

Mix. Let stand 24 hours before serving. *Eula Houlton*

RAW BROCCOLI-CAULIFLOWER SALAD

1 head cauliflower
1 lg. onion
1 bunch raw broccoli
SALAD DRESSING:
1/4 c. vinegar
1 c. Kraft mayonnaise
1/2 c. sugar
Salt, to taste

Dice cauliflower rosettes and tender stalks and tops of broccoli into salad bowl. Mince onion and add to it.

DRESSING:

Beat until sugar is dissolved, then pour over salad vegetables, stirring until all are thoroughly coated. Chill and serve. Keep refrigerated.

Lois Jacobs

CARROT SALAD

Cook 2 pounds carrots, which have been sliced diagonally. Drain.

DRESSING:
1 can tomato soup
1/4 c. vinegar
3/4 c. sugar
1/4 c. oil
1/2 tsp. pepper
1/2 tsp. salt
1 tsp. mustard
1 T. Worcestershire sauce

Bring dressing ingredients to a boil. Pour dressing over cooked carrots while hot. Cool, then add 1 cup each of pepper rings, onion rings, and celery. Let stand overnight.

VARIATIONS:

Alice Ackerson chops the onion and green pepper and doubles the vinegar and oil. Rose Bochow doubles the oil but uses just 1 teaspoon Worcestershire sauce. She stores salad in airtight container in refrigerator for 2 or 3 days before serving, turning it frequently to improve flavor. Serve cold. She cuts carrots like "copper pennies".

Viola Duerksen doubles the vinegar and uses 1 cup sugar to 1 pound carrots. She adds that carrots will be good for weeks. Alice, Rose, Viola, and Rosemary Benn do not add celery. Rosemary uses wine vinegar.

Jean Baumgartner

COTTAGE CHEESE SALAD

(Quick and easy)

Cottage cheese
Thompson seedless white grapes

Mix grapes with creamed cottage cheese.

Alma Hass

HOT CHEESE FRUIT SALAD

1 (No. 2 1/2) can pineapple chunks *and* juice
1 lb. grated cheese (mild *and* sharp)
1/2 c. sugar
1/3 c. flour

Combine sugar and flour. Mix all ingredients. Put in 1 1/2 quart casserole. Sprinkle with pecans and chopped maraschino cherries. Bake 45 minutes at 300°.

Lois Klepinger

CHERRY SALAD SUPREME

(Serves 12)

1 (3 oz.) pkg. raspberry Jell-O
1 (21 oz.) can cherry pie filling
1/3 c. salad dressing
1/2 c. whipping cream
2 c. boiling water
1 (3 oz.) pkg. lemon Jell-O
1 (3 oz.) pkg. cream cheese
1 (8 3/4 oz.) can crushed pineapple
1 c. miniature marshmallows
2 T. chopped nuts

Dissolve raspberry Jell-O in 1 cup boiling water. Stir in cherry pie filling. Turn into a 9 x 9 x 2 inch pan, let partially set.

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CHERRY SALAD SUPREME
(Continued)

Dissolve lemon Jell-O in 1 cup boiling water. Beat together cream cheese and salad dressing, gradually add lemon Jell-O. Stir in undrained pineapple. Whip 1/2 cup whipping cream. Fold into lemon mixture with 1 cup miniature marshmallows. Spread on top of cherry mixture. Top with 2 tablespoons chopped nuts.

Effie Mullett

CHRISTMAS SALAD

1 pkg. strawberry Jell-O
1 (14 oz.) jar cranberry-orange relish
1 (No. 2) can crushed pineapple
1 c. whipped cream, Dream Whip *or* Cool Whip
1 c. boiling water
1 pkg. orange *or* lemon Jell-O
1 (3 oz.) pkg. cream cheese
1/8 tsp. salt

Add boiling water to Jell-O. When cool, add jar of cranberry-orange relish. Put in bottom of oiled mold. Let set until firm. Drain juice of crushed pineapple. Add water to make 1 1/2 cups. Heat liquid to boiling and add to Jell-O. Cool mixture. Soften cream cheese, beat with fork until smooth. Add to thickened Jell-O. Pour on top of first layer and let set until firm.

Phyllis Breckbill

CRANBERRY SALAD

2 regular size pkgs. cherry *or* raspberry Jell-O
2 c. hot water
1 1/2 c. cold water
3/4 c. sugar

Mix well and set aside. Grind 2/3 package cranberries and 1 large apple and add to above mixture. Add 1/2 cup chopped nuts and 1 cup chopped celery. Let stand in refrigerator until solid.

Pat Lietz

CRANBERRY SALAD

2 (3 oz.) pkgs. raspberry Jell-O
1 (8 1/4 oz.) can crushed pineapple, drained
1/2 c. chopped nuts
1 (16 oz.) can whole cranberry sauce
1/2 c. Burgundy wine

Dissolve Jell-O in 2 cups hot liquid (using pineapple juice, 2 tablespoons lemon juice, water and wine). Let cool until syrup consistency. Stir in pineapple, nuts and cranberries. Top with a dressing of 1 (8 ounce) package cream cheese and 1 package Dream Whip (whipped) or use Cool Whip.

NOTE: When not using the wine, add 1/2 cup water in place of it.

Effie Mullett

CRANBERRY SALAD

1 pkg. raspberry Jell-O
3/4 c. sugar
1 c. boiling water
2 c. uncooked cranberries
2 sm. oranges
3/4 c. celery
1/2 c. chopped nuts

Put cranberries, celery and orange peel through food chopper. Cut up oranges. Add oranges, celery, cranberries and nuts to dissolved Jell-O.

Doris Rush

CRANBERRY D-ZERTA SALAD

2 envelopes cherry D-Zerta
(raspberry is also good)
2 c. boiling water
9 grains Saccharin
1 whole orange (3 inch diameter)
1/4 c. sugar
1 lb. frozen cranberries

Total 5 cups - 20 servings. 1/4 cups - 1 serving. 6 grams carbohydrates - 1 gram protein.

Dissolve gelatin and sugar in boiling water. Add artificial sweetener. Wash frozen cranberries and grind while still frozen. Grind quartered orange without seeds. Mix all ingredients together. Pour into mold and refrigerate. One serving, 1/4 cup, may be used as 1/2 fruit exchange.

NOTE: **1/4** cup serving contains about 1/2 teaspoon real sugar. Some may like this sweetener and may increase the Saccharin to 13 1/2 grains - that is maximum allowed.

Phyllis Breckbill

FROZEN CRANBERRY SALAD

1 (8 oz.) pkg. cream cheese
2 T. sugar
1 flat can crushed pineapple
1 lg. carton Cool Whip
2 T. mayonnaise
1 (No. 2) can whole cranberries
1/2 c. chopped nuts

Soften cheese; add mayonnaise and sugar; blend. Stir in cranberries, pineapple and nuts. Fold in Cool Whip. Freeze. (I put in cupcake liners in muffin pan.) Remove from freezer 15 minutes before serving. Makes 24 servings. *Jean Drumm*

CUCUMBER CHEESE RING

1 (3 oz.) pkg. lime gelatin
1 c. boiling water
2 c. shredded *or* chopped cucumber
1/4 c. finely chopped green pepper
1 c. *or* more chopped celery
1 (8 oz.) pkg. cream cheese, softened
1 c. mayonnaise
1 tsp. prepared horseradish
1/4 tsp. salt
2 T. lemon juice

Dissolve the gelatin in the boiling water and set aside to cool. Mix and beat until smooth, the cream cheese, mayonnaise, horseradish, salt and lemon juice. Mix with Jell-O until partially set. Add chopped cucumber, green pepper and celery to the partially set gelatin mixture.

Ruth Frey

DELICIOUS SALAD

1 pkg. lemon Jell-O, dissolved in 1 c. hot pineapple juice
1 tsp. vinegar
1/4 tsp. salt

Chill until almost set.

2 pkgs. cream cheese
1 c. chopped celery
1 c. chopped nuts
2 pimientos, chopped
1 (No. 2) can crushed pineapple, drained

Cream softened cheese and add other ingredients. Whip Jell-O and add to cream mixture. Fold in 1 package Dream Whip or 1 cup whipped cream. *Doris Hastings*

Blessed to us is the night,
for it reveals to us the stars.

DIETETIC SALAD

2 cans unsweetened grapefruit sections
2 envelopes lemon low-cal gelatin dessert
Maraschino cherries
1 (8 oz.) pkg. Philadelphia cream cheese
1/4 c. milk
1 c. chopped walnut meats

BOTTOM LAYER:

About 1 can unsweetened grapefruit sections (use broken pieces). 1 envelope of lemon gelatin dissolved in 1 cup boiling water. Use juice from can of grapefruit sections in second cup of water. Put the grapefruit sections in a square Pyrex pan. Pour gelatin over it. Place in refrigerator until it sets.

MIDDLE LAYER:

Cream cheese and milk until quite soft and easy to spread. Add chopped walnuts. Spread over first layer which has set.

TOP LAYER:

Arrange whole grapefruit sections in a pleasing pattern with the maraschino cherries. Prepare second envelope of gelatin in the same manner as the first and allow it to begin to set. Pour part of the lemon gelatin mixture over the cream cheese and allow it to set enough to prevent the cream cheese from floating. Pour remainder of lemon gelatin over top layer and let set in refrigerator.

This is not originally a dietetic diet recipe. For a non-diabetic, regular gelatin and grapefruit sweetened with sugar may be used. *Fanetta Fitchett*

FRUIT SALAD

1 (No. 2 1/2) can pears, cut up
1 lg. can chunk pineapple
1 pkg. Angel Flake coconut
18 lg. marshmallows, cut in 1/4
2 sm. cartons sour cream

Mix and let stand overnight. Serves 12. Very good and quick and easy. *Agnes Grandle*

GERMAN COLESLAW

1 lg. head cabbage (4 lbs.)
1 lg. onion
1 c. sugar

DRESSING:

1 T. sugar
1 1/2 tsp. salt
1 tsp. dry mustard
1 tsp. celery seed
3/4 c. corn oil
1 c. vinegar

Grate the cabbage and onion. Let stand in 1 cup sugar while preparing the dressing. Mix the dressing ingredients and let come to a boil. Pour dressing while hot over cabbage and onion mixture. Store in refrigerator. When cool, ready to use. Keeps several days. *Muriel Hays*
Edna Archer

German Style Wilted Lettuce

6 c. leaf lettuce, torn in bite-size pieces
2 hard-cooked eggs, diced
1/2 tsp. salt
3 T. water
1/3 c. chopped Bermuda onion
4 slices bacon
1 T. sugar
3 T. cider vinegar *or* more if desired

Wash, drain and dry lettuce; tear into bite-size pieces. Place in a large bowl. Sprinkle with hard-cooked egg and onion. Set aside. Cook bacon until browned. Remove and drain, then crumble over lettuce. Cool fat slightly; add sugar, salt, vinegar and water. Heat to boiling and pour over the lettuce. Toss lightly and serve immediately. Serves 6. *Esther Seibel*

Gooseberry Salad

1 pkg. lemon Jell-O
1 1/4 c. boiling water
1 (No. 2) can gooseberries
1 can drained mandarin oranges
Pinch of salt
1 c. miniature marshmallows
1/2 c. chopped celery
1/3 c. chopped nuts

Dissolve lemon Jell-O in boiling water. Add a pinch of salt and miniature marshmallows. Stir until marshmallows are nearly dissolved. Pour in syrup drained from gooseberries and cool. Combine gooseberries, chopped celery, mandarin oranges and nuts. Fold in gelatin and chill. *Alma Hass*

Hot German Potato Salad

6 med. potatoes
3/4 c. chopped onion
1/2 c. vinegar
1 1/2 tsp. salt
1/2 tsp. celery seeds
6 slices bacon
2 T. flour
1 *to* 2 T. sugar
Dash of pepper
3/4 c. water

Boil potatoes with peeling on. Cool then peel and slice thin. Fry bacon slowly; drain. Sauté onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Bring to a boil, stirring constantly. Boil 1 minute. Stir in carefully the potatoes and crumbled bacon bits. Remove from heat, cover and let stand until ready to serve. Serves 6 to 8. *Rosemary Benn*

Jell-O Whipped Cream Salad

1 pkg. lemon Jell-O
3/4 c. pineapple juice

Dissolve in 1 cup hot water and beat until fluffy when syrupy.

Add:

1 c. whipped cream *or* Cool Whip
1 T. vinegar
2 T. mayonnaise
1 c. shredded cabbage
1/2 c. crushed pineapple
1/2 c. nuts
1/2 c. marshmallows (sm.)

Combine and let stand at least 2 hours. *Nell Nida*

JICAMA SALAD

1 1/2 c. (8 oz.) jicama, pared *and* cubed
1 lg. cucumber, sliced
1 orange, peeled *and* cubed
2 T. lemon juice
1/4 tsp. chili powder

Combine jicama, cucumber and orange. Sprinkle with lemon juice and chili powder; toss. Cover and chill at least 2 hours. Just before serving, sprinkle lightly with salt and toss. Serves 6.

NOTE: Jicama is a root vegetable; texture is similar to water chestnuts.

Mary Hereford

KRAUT-APPLE

2 (16 oz.) cans kraut
1 can applesauce
1/2 *or* 2/3 c. brown sugar

Do not drain kraut. Heat just to melt the sugar. *Alma Hass*

KRAUT SALAD

Med.-size can kraut
4 T. vinegar
1 c. onion, chopped
Some chopped pimiento
1 c. sugar
1 c. celery, chopped
1 c. green pepper, chopped

Drain the kraut well and cut through with scissors. Heat the sugar and vinegar over low flame until sugar is melted. Pour over chopped kraut. Add chopped celery, onion, green peppers and pimiento to chopped kraut. (Gauge the vegetables to your taste.) Let stand in refrigerator overnight. Keeps a long time. *Lois Jacobs*

KRAUT SALAD

1 (No. 2 1/2) can kraut
3/4 c. sugar
2/3 c. onion
2/3 c. celery
1 green pepper
1 sm. jar pimiento, cut up

Mix and cover good. Let stand in refrigerator 4 to 5 days before serving.

NOTE: Dorothy Long uses 2 cups of chopped celery and drains kraut thoroughly. *Doris Rush*

LIME JELL-O SALAD

1 (No. 2) can crushed pineapple
1/2 c. sugar
1 pkg. lime Jell-O (may use lemon *or* orange)
1 c. hot water
1 c. nuts (optional)
1/2 lb. grated cheese *or* 1 *to* 1 1/2 c. cottage cheese
1 pkg. Dream Whip *or* 1/2 pt. whipping cream

Cook pineapple and sugar for 3 minutes. (Or heat crushed pineapple, sugar, Jell-O and water until Jell-O is dissolved.)

Add Jell-O to hot water and when dissolved, add pineapple and sugar. Cool until partially thick. Add other ingredients. *Alma Hass*

MARINATED THREE BEAN SALAD

Drain one 1 pound can each: cut green beans, cut wax beans, and kidney beans. Combine 3/4 cup sugar, 2/3 cup vinegar and 1/3 cup salad oil. Pour over vegetables. Add 1 teaspoon each of pepper and salt. Toss. Chill overnight. Before serving, toss to coat beans. Drain. Serves 6 to 8.

Florence Schaar

ORANGE SALAD

2 (3 oz.) pkgs. orange Jell-O
2 c. boiling water
1 lg. can mandarin oranges
1 can frozen orange juice
1 c. vanilla ice cream

Dissolve orange Jell-O in boiling water. Stir in orange juice concentrate and the ice cream until dissolved. Add the mandarin oranges and pour into slightly oiled Jell-O mold. Let set and serve. *Doris Rush*

ORANGE TAPIOCA SALAD

1 (3 3/4 oz.) pkg. tapioca pudding
1 (3 3/4 oz.) pkg. instant vanilla pudding
1 pkg. Dream Whip
1 (3 oz.) pkg. orange Jell-O
2 c. boiling water
1 can mandarin oranges

Add puddings and Jell-O to boiling water. Stir constantly until slightly thickened. Cool. Prepare according to directions, 1 package Dream Whip. Drain and cut up 1 can mandarin oranges. Add Dream Whip and oranges to thickened mixture. Refrigerate. *Lois Klepinger*

PEAR CHEESE SALAD

1 (29 oz.) can pears, drained, save juice
1 pkg. lemon Jell-O
1 (8 oz.) pkg. cream cheese
1/2 c. pecans
2 c. Cool Whip

Beat pears in blender until fine. Add cream cheese and beat well. Add water to pear juice to make 1 1/2 cups. Dissolve Jell-O in hot pear juice. Let stand until it starts to jell. Add pear mixture, fold in pecans and Cool Whip. Pour into an 8 x 8 inch pan.

The pear cheese salad may be fixed as a dessert by making a crust of the following ingredients:

1/2 c. brown sugar
1 1/2 c. crushed Rice Chex
1/3 stick butter
3/4 c. flake coconut
1/3 *to* 3/4 c. nuts

Mix and toast in oven, 250°, for 25 minutes or until brown. Stir often. Spread 2/3 mixture in bottom of pan; pour the Jell-O mixture over the crumbs. Top with remaining crumbs. *Alma Hass*

PINEAPPLE SALAD

1 (No. 2 1/2) can cubed pineapple, drain *and* save juice
1 lb. cheese (sharp Cheddar), diced
1 lb. pkg. marshmallows (either miniature *or* lg), cut up

Mix together. Thicken pineapple juice with 1/2 cup sugar and 1 tablespoon flour. Cook until thick and clear; pour immediately over above mixture. Can be served immediately or refrigerated. Very good next day. Serves 6 to 8.

OPTIONAL:

1 cup pecans and 1 cup whipped cream. *Nadine Dymond*

PINEAPPLE FROG EYE SALAD

1/2 c. sugar
1 T. flour
1 egg, beaten
1/4 tsp. salt
7 oz. pineapple juice, drained from pineapple
1 c. acini de pepe macaroni

Combine and cook over medium heat, stirring constantly until thickened. Cool completely.

(Continued Next Page)

PINEAPPLE FROG EYE SALAD
(Continued)

Cook 1 cup acini de pepe macaroni (small round like tapioca) in boiling salted water until tender. Blanch and cool. Place in large bowl and add the cooled mixture. Cover and let stand overnight in refrigerator. The next morning add:

1 (No. 2) can crushed pineapple, drained
1 can mandarin oranges, cut up
3 c. miniature marshmallows
2 envelopes Dream Whip, prepared

Chill. This salad keeps well several days. *Effie Mullett*

HOT PINEAPPLE SALAD

2 eggs
1 T. flour
2 c. sm. marshmallows
2 1/2 bread slices, cubed
1/4 c. sugar
1 (20 oz.) can crushed pineapple
1/4 c. butter *or* margarine

Beat the eggs; add sugar and flour and blend together. Add pineapple, marshmallows, butter (cubed) and cubed bread. Blend well and pour in a greased 1 1/2 quart casserole dish. Bake at 350° for 30 minutes. Serves 6.

VARIATION:

1/2 cup shredded coconut may be added with pineapple. Delicious with ham. *Phyllis Breckbill*

PISTACHIO SALAD

Place in a large bowl, one 15 1/2 ounce can crushed pineapple with juice. Add 1 box pistachio nut instant pudding. Blend well. Add one No. 2 can fruit cocktail (drained) and 1 cup miniature marshmallows. Fold in a large container of Cool Whip. Cool in refrigerator. Can be frozen.

Doris Rush

RASPBERRY-APPLESAUCE SALAD

1 can (2 c.) applesauce
1 (3 oz.) pkg. raspberry Jell-O
1 tsp. grated orange rind
3 T. orange juice (Florence uses concentrated)
7 oz. lemon-lime carbonated beverage

Heat applesauce to boiling. Dissolve Jell-O in applesauce. Add remaining ingredients. Chill until quite firm. Serves 6 to 8. *Florence Schaar*

RUBY RED LAYERED SALAD

1 pkg. raspberry gelatin
1 box frozen raspberries
1 pt. commercial sour cream
1 pkg. cherry gelatin
1 (No. 303) can crushed pineapple
1 can whole cranberry sauce

Soften raspberry gelatin in 1 cup hot water; add frozen raspberries, stir until well-mixed. Refrigerate until firm. When firm, spread gelatin mixture with 1 pint sour cream; refrigerate.

Soften cherry gelatin in 1 cup hot water; add crushed pineapple and cranberry sauce. Refrigerate salad until firm enough to spread over raspberry gelatin and sour cream layers. After second gelatin layer is added, refrigerate salad until completely firm. Serve with salad dressing mixed with whipped cream for fluffiness. *Janett Barton*

When you try to make an impression, that is the impression you make.

Salad Tips

1:
Lettuce, tomatoes, onions, waxed beans, chopped parsley, dressing.
2:
Lettuce, grated carrots, cut green beans, dressing.
3:
Endive, shredded red cabbage, lettuce, carrot curls, dressing.
4:
Lettuce, tomatoes, diced avocado, pitted ripe olives, cheese, dressing.
5:
Lettuce, drained kidney beans, onion, dressing.
6:
Cauliflower (uncooked), green stuffed olives, chopped onions, chopped green peppers, dressing (1/2 salad dressing, 1/2 French dressing).
7:
Lettuce, onion rings, zucchini stripe, pitted ripe olives, dressing.

Zelma Myers

7 Layer Salad

1 med. head lettuce
1/2 c. chopped green onion
1/2 c. green pepper
1/2 c. celery
1 pkg. frozen green peas, cooked as directed on pkg., cool
1 pt. mayonnaise
1 (4 oz.) pkg. grated Cheddar cheese
4 *to* 6 slices bacon, crisp

In glass bowl, layer in order given above. After spreading mayonnaise on top of salad, sprinkle 2 tablespoons sugar on top; then add cheese. Crumble bacon on top. Cover tightly with plastic wrap and refrigerate 24 hours to blend.

Nell Nida

Salad

Layer in large bowl:
Lettuce
Sliced celery
Water chestnuts, sliced
Thinly sliced onions
Frozen peas (not thawed)

Use proportions appropriate to size of bowl. Cover last layer (peas) with 1 to 2 cups mayonnaise (not salad dressing). Be sure to cover completely, spreading mayonnaise to sides of bowl and thoroughly covering peas. About an hour before serving cover with a layer of each of the following: sliced tomatoes, crisp crumbled bacon, and grated Parmesan cheese.

Jeanette Holmes

Fresh Spinach Salad

1 c. bean sprouts, drained
3 *to* 4 hard-cooked eggs, chopped
6 *to* 8 slices crisp bacon, crumbled
1 c. water chestnuts, sliced thin
1 lb. fresh spinach, chopped
DRESSING:
(Use blender)
1 c. salad oil
1/3 c. ketchup
1 T. Worcestershire sauce
1/4 c. vinegar
3/4 c. sugar
1 med. onion, diced
1/2 tsp. salt

Pour dressing over salad and toss it thoroughly. *Lois Klepinger*

What on earth will members of today's generation tell their children they had to do without?

STRAWBERRY SALAD

2 sm. boxes strawberry Jell-O
2 1/2 c. boiling water
1 lg. box frozen strawberries
1 (No. 2) can crushed pineapple
2 bananas
1/2 pt. sour cream
Nuts (if desired)

Dissolve Jell-O in boiling water. Add frozen strawberries, stirring until thawed. Add pineapple, bananas and nuts. Place half of Jell-O mixture in a 14 x 9 inch dish. When set, spread sour cream over top; add remaining Jell-O mixture and chill until firm.

Betty Zinn

SWEET-SOUR SLAW

1 1/2 lbs. cabbage
1 tsp. salt
2/3 c. sugar
1 c. sour cream
1/3 c. vinegar

Shred cabbage. Place in refrigerator. Mix rest of ingredients 30 minutes before serving. Chill. Add to cabbage when ready to serve.

Zelma Myers

24 HOUR SLAW

(Repeated upon request)

Shred:
Lg. head cabbage
Add:
1 chopped onion
1/2 c. sugar
1 chopped green pepper

Let stand while making dressing.

DRESSING:
1 c. vinegar
1/8 tsp. black pepper
1 tsp. mustard
1 tsp. celery seed
1 tsp. salt
1 c. salad oil

Boil dressing at least 3 minutes. Pour while hot over cabbage. Let slaw stand a while before serving.

Nina Cole

TACO SALAD

SALAD DRESSING:
1/2 c. mashed ripe avocado
1 T. lemon juice
1/2 c. sour cream
1/3 c. salad oil
1/2 tsp. garlic salt
1/2 tsp. powdered sugar
1/2 tsp. Tabasco sauce
1/4 tsp. curry powder

Mix together and set aside.

Mix together:
3/4 head lettuce
1/4 c. green onions
1 c. crushed Fritos
1 sm. can tuna, drained
1/2 c. shredded cheese
1/2 c. ripe olives

Add dressing to lettuce and tuna mixture. Just before serving add Fritos and cheese. *Barbara Headrick*

TUNA SALAD

1 med. chopped onion
5 tomatoes, chopped
1 green pepper
5 *or* 6 pieces celery

Mix all together the night before serving.

The next day add:
2 cans tuna *or* 1 lg. can
1 sm. pkg. cooked shellroni
Salad dressing
Salt *and* pepper

Serve on lettuce. *Zelma Myers*

TUNA-CHICKEN SALAD

1 pkg. lemon Jell-O, dissolved in 1/2 c. boiling water
Add:
1 can chicken noodle soup
Cool, then add:
1/2 c. nuts
1/2 c. diced celery
6 chopped stuffed olives
1 sm. container Cool Whip mixed with 1/2 c. salad dressing

Pour 1/2 cup boiling water over 1 can tuna in strainer. Drain well and add to mixture. Pour into molds or 8 inch square pan. Refrigerate until set. Serves 6 or 8. *Effie Mullett*

VEGETABLE SALAD

1 can French cut green beans
1 can LaSeuer peas
1 can shoe peg corn
1 (4 oz.) can pimiento, chopped
1 bunch green onions, chopped
1 bell pepper, chopped
DRESSING:
1/2 c. vinegar
1/2 c. sugar
1 tsp. pepper
1/2 tsp. salt
1/4 c. salad oil

Combine dressing ingredients and bring to a boil. Drain all vegetables and mix together with dressing. Let stand overnight. *Pat Lietz*

VEGETABLE SALAD

1 (3 oz.) pkg. lemon Jell-O
1 c. boiling water
1/2 glass pimiento cheese
1/2 c. grated carrot
1/2 c. celery, cut fine
Sm. can crushed pineapple *and* juice
1/2 *or* 3/4 c. mayonnaise

Dissolve Jell-O in boiling water and add cheese. Beat; cool. Add remaining ingredients. *Alma Hass*

VEGETABLE JELL-O SALAD

1 pkg. lemon Jell-O
1 1/2 c. hot water
Cool.
Add:
1/2 c. milk
1/4 tsp. salt
1/2 c. mayonnaise
Mix.
When thickened, add:
1/2 c. diced cucumber
1/4 c. green peppers
1 tsp. grated onion
1/4 tsp. paprika
1 tsp. vinegar *or* lemon juice
1/2 c. grated American cheese

Frances Finch

BROOKVILLE OLD-FASHIONED SWEET-SOUR COLESLAW

1 1/2 lbs. shredded green cabbage
1 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1 c. whipping cream

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve. *Nina Cole*

FROZEN COLESLAW

1 lg. head cabbage, cut for slaw
1 T. salt

Mix together and let stand 1 hour. Squeeze out all the juice and add 2 stalks celery and 1 green pepper, chopped.

(Continued Next Page)

FROZEN COLESLAW
(Continued)

DRESSING:
1 3/4 c. sugar
1/2 c. water
1 c. vinegar
1 tsp. celery seed
1 tsp. mustard seed

Simmer the dressing 15 minutes and cool. Pour over the cabbage mixture. Mix and freeze.

Martha Jarvis

SILVER DOLLAR CITY SWEET AND SOUR SLAW

1 qt. chopped kraut
2 T. dill seed
1/2 c. chopped celery
1/4 c. vegetable oil
1/2 c. grated carrot
Sugar, to taste
1 c. sugar
1 qt. chopped cabbage
1/2 c. vinegar
1/2 c. chopped onion
Red Pimiento (to color)

Combine all ingredients and mix well. Add sugar to taste. Let chill overnight before serving. *Jean Drumm*

FROZEN SLAW

1 med. head cabbage, shredded
1 tsp. salt
3 stems celery, diced
1 carrot, grated
1 green pepper, chopped
DRESSING:
1 c. vinegar
1/4 c. water
1 tsp. mustard seed
2 c. sugar
1 tsp. celery seed

Mix cabbage with salt and let stand 1 hour. Squeeze out excess moisture and add other vegetables. Combine dressing ingredients. Boil for 1 minute. Cool to lukewarm and pour over slaw. Freeze slaw in containers. It thaws quickly and can be refrozen. *Lois Klepinger*

24 HOUR CABBAGE SLAW

1 med. head cabbage
1 med. onion

Chop and arrange in bowl that has a tight cover. Sprinkle 3/4 cup sugar over; do not mix.

Bring the following to a boil:
1 c. vinegar
1 tsp. sugar
1 1/2 tsp. salt
2 T. prepared mustard
1 tsp. celery seed

Add 1 cup Mazola oil and bring to a boil again. Pour this hot mixture over the cabbage and onions evenly. Cover tightly and refrigerate for 24 hours. *Never stir.* Just dip out some as needed. It will keep well for weeks.

Dorothy Middleton

MARINATED TOMATO SALAD

8 firm tomatoes, peeled *and* sliced
1/4 c. chopped parsley
1 tsp. sugar
1/4 c. salad oil
2 tsp. prepared mustard
1 clove garlic, crushed
1 tsp. salt
1/4 tsp. pepper
2 T. tarragon *or* cider vinegar

Combine ingredients. Chill at least 2 hours. (More tomatoes can be added to marinade.) *Lois Klepinger*

MOLDED WALDORF SALAD

1 (6 oz.) pkg. lime Jell-O
1 can lemon pudding
2 c. diced apples
2 c. boiling water
1 1/2 c. cold water
1/2 c. chopped nuts

Dissolve Jell-O in hot water. Stir in cold water and chill to syrup consistency. In a mixing bowl, combine chilled Jell-O and lemon pudding. Beat for two minutes. Fold in apples and nuts. Chill for at least 5 hours. Serves 8 to 10. *Effie Mullett*

WILTED GREENS

1 qt. shredded greens
1 tsp. salt
1 hard-cooked egg, chopped
1/4 c. vinegar
2 green onions, chopped
1 tsp. pepper
4 slices bacon
2 T. water

Use leaf lettuce, spinach, endive or Romaine. Fry 4 slices bacon, cut up, until crisp. Add 1/4 cup vinegar and 2 tablespoons water. Heat; pour over the shredded greens tossed with chopped onion, salt and pepper. Sprinkle hard-cooked egg (chopped) over the top.

Rosemary Benn

CUCUMBER SOUR CREAM DRESSING

1 (3 oz.) pkg. Philadelphia cream cheese
1 T. vinegar
1 tsp. garlic salt (optional)
1 T. caraway *or* mustard seed
1 sm. carton sour cream
1 T. Miracle Whip
1 sm. onion, grated

Mix all ingredients together. Let stand 2 hours. Pour over cucumbers.

This recipe came from New Mexico - is very good. *Agnes Grandle*

FRENCH DRESSING

Place the following in blender:
1 med. onion
1 c. sugar
1 c. salad oil
1 tsp. paprika
1 T. salt
1/4 c. vinegar
1 clove garlic (optional)
1/2 c. tomato ketchup
1 T. Worcestershire sauce
1/8 tsp. pepper

Blend for 1 minute at high speed. Makes about 1 pint. *Alice Ackerson*

FRENCH DRESSING

1 c. sugar
1 tsp. mustard
1 tsp. salt
2/3 c. vinegar
1 c. salad oil
1 can tomato soup
2 tsp. Worcestershire sauce

A little grated onion may be added if desired. Put in a jar and shake well. Makes 1 quart. *Pat Lietz*

FRENCH DRESSING

1/2 c. salad oil
1/3 c. ketchup
1/4 c. vinegar
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. pepper
2 T. lemon (juice of 1 lemon)
1/3 med. onion, grated

Mix well. *Nadine Dymond*

HOMEMADE SALAD DRESSING

1 can tomato soup
1/2 c. vinegar
1/2 tsp. paprika
1/4 tsp. pepper
2 T. sugar
2 T. Worcestershire sauce
2 tsp. salt
1 tsp. grated onion *or* onion juice
1 c. oil

Pour ingredients into a bottle; shake well. Keep refrigerated.

Anna Adrian

LEFA'S DRESSING

2 pkgs. *or* 2 1/2 pkgs. croquettes
2 eggs
Onion flakes
1 can Franco chicken gravy
1 lb. sausage, fry *and* drain grease

Alma Hass

RUSSIAN DRESSING

(1 pint)

1/4 c. wine vinegar
3/4 c. vegetable oil
2 T. honey
1/2 c. ketchup
1/4 c. sugar
1/2 tsp. Worcestershire sauce
1/4 tsp. seasoned salt
1/4 tsp. pepper
1/2 tsp. celery seed
2 T. minced onion
1/2 sm. clove garlic, minced
1 T. lemon juice

Blend all ingredients together and store in refrigerator.

Barbara Headrick

RANCHO ROQUEFORT DRESSING

1 c. commercial sour cream
2 T. mayonnaise
1/2 c. Roquefort *or* blue cheese, crumbled
2 green onions, cut fine
2 T. lemon juice
Salt *and* pepper, to taste

Blend the sour cream and chopped green onion. Add mayonnaise, lemon juice and Roquefort or blue cheese. Salt and pepper to taste. Let ripen several hours. Serve on lettuce wedges.

Rosemary Benn

SALAD DRESSING

1 tsp. dry mustard
1 tsp. celery seed
1 tsp. grated onion
1/4 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1/3 c. honey
1 tsp. lemon juice
3/4 c. salad oil

Mix dry ingredients; then add the liquids. Add the salad oil last. If the honey and oil are room temperature, they mix better. Let stand at room temperature a day or two. This dressing improves with age.

Frances Finch

SPRING SALAD DRESSING

1 c. sugar
1/2 tsp. salt
1 tsp. celery seed
1 (scant) c. vinegar (1/2) rest water to make 1 c.
1 tsp. mustard seed

Boil 3 minutes. Cool. Use over sliced tomatoes or cucumbers and onions sliced. Also good with tossed salad.

Nadine Dymond

Additional Recipes

§§§§§

Cakes, Pies and Desserts

CAKES, PIES AND DESSERTS

CAKES

FRESH APPLE CAKE

Mix well:
2 c. sugar
2 eggs
1 1/4 c. Wesson oil
Sift together:
1/2 tsp. salt
1 tsp. cinnamon
Add:
4 c. raw sliced apples
3 c. flour
1 tsp. soda

Add to apple mixture, mix well, add 2 teaspoons vanilla. Bake at 300° for 1 hour.

TOPPING:
Mix well:
1 c. sugar
1 tsp. vanilla
1 c. Pet milk
1/4 lb. margarine
3 egg yolks

Cook over low heat for 12 minutes or until thick. Spread on cake.

Betty Cikanek

RAW APPLE CAKE

1/2 c. shortening
1 tsp. nutmeg
1 tsp. cinnamon
1 beaten egg
1 c. nuts
1 c. flour
1 c. sugar
1/2 tsp. salt
1 tsp. soda
2 1/2 c. diced apples

Mix ingredients together and bake at 350° for 30 minutes. 8 x 8 inch pan.

ICING:
1 c. sugar
2 tsp. butter
1 tsp. vanilla
1/2 tsp. nutmeg
2 T. flour
1 c. water
1/2 tsp. cinnamon

Cook 5 minutes or until thick and pour over cake while hot. *Pat Lietz*

APPLE CAKE

Bake 350° for 35 to 45 minutes.

Cream together:
1/2 c. shortening *and* 2 c. sugar
Add:
2 eggs
Add:
1 tsp. cinnamon
1/2 c. nuts
1/2 tsp. salt
2 tsp. soda
4 c. apples
2 c. flour

Grease and flour large loaf cake pan. Blend well and bake.

Jacque Herzet

Fresh Apple Cake

3 c. chopped apples
2 c. sugar
2 3/4 c. sifted flour
1 tsp. salt
1 tsp. cinnamon
2 eggs
1 1/4 c. of vegetable oil
1 tsp. soda
2 tsp. vanilla

Bake in loaf pan at about 350°, usually 1 hour. *Mrs. Fred Campbell*

Autumn Surprise Cake

4 c. chopped apples (approximately 6, peeled)
2 tsp. vanilla
2 c. sugar

Mix together and let set in bowl until juice forms.

2 eggs, beaten
1 c. oil
2 tsp. soda
3 tsp. cinnamon
3 c. flour
1 tsp. salt

Sift dry ingredients together and add to apples. Add other ingredients and mix well. Add 1 cup coconut. Mix. Pour into loaf pan and bake at 350° for 30 to 40 minutes. For a no-frost cake, sprinkle 2 cups of butterscotch chips and 1 cup of nuts on top of batter before baking. *Bea Ensz*

Apple Food Cake Icing

1 c. sugar
1 egg
3 T. milk
3 T. cocoa

Boil one minute, add 2 tablespoons butter. *Joanne Stoneking*

Apple Food Cake

Mix:
1 1/2 c. Wesson oil
2 c. sugar
Add:
2 well-beaten eggs
3 c. sifted flour
2 tsp. cinnamon
2 T. vanilla *or* rum
3 c. chopped apples
3/4 tsp. salt
1 tsp. soda
1 c. chopped nuts

Bake in tube pan or a coffee can for 1 1/2 hours or a loaf pan for 1 hour. Bake at 325°. If baked in a tube pan or a coffee can it can be covered with foil for the first hour of baking time to prevent too much crust from forming.

Joanne Stoneking

Applesauce Cake

1/2 c. shortening
1/2 tsp. cloves
1 tsp. nutmeg
1/2 tsp. allspice
2 eggs, unbeaten
2 c. flour
1 1/2 c. applesauce
1/2 tsp. cinnamon
3/4 c. nuts
3/4 tsp. salt
1 1/2 c. sugar
1 1/2 tsp. soda
1 c. raisins

Mix well. Bake 300° until done.

Rosemary Benn

Chocolate Upside Down Cake

3/4 c. white sugar
1 1/2 T. butter
1 1/2 tsp. baking powder
1/2 c. milk
3/4 c. nuts (walnuts)
3 T. cocoa
3/4 c. flour
1/8 tsp. salt
3/4 tsp. vanilla

Cream sugar and butter. Sift cocoa, flour, baking powder, salt. Add to creamed mixture, add milk and vanilla and nuts. Pour sauce over and bake 25 minutes at 350°.

SAUCE:

1 1/3 c. boiling water
1/2 c. white sugar
1/2 c. brown sugar
3 T. cocoa

Peggy Roark

One Bowl Chocolate Cake

2 (scant) c. sugar
1/2 c. margarine
2 eggs
1/2 tsp. salt
1 tsp. vanilla
1 c. boiling water
1/2 c. sour milk
2 c. sifted flour
4 T. cocoa
1/2 tsp. baking powder
1 tsp. soda

Mix first five ingredients well, add 1/2 cup sour milk or 2 tablespoons vinegar and fill to 1/2 cup with milk, sift flour, cocoa, baking powder and soda, add to first mixture. Last add 1 cup boiling water. Stir until smooth. Bake for about 25 to 30 minutes in 375° oven.

Hazel Bogart

Chocolate Sheet Cake

2 c. sugar
4 T. cocoa
1/2 c. shortening
1/2 c. sour milk
1 tsp. vanilla
1 tsp. soda
1 stick margarine
2 c. flour
1 c. cold water
1 tsp. cinnamon
1/4 tsp. salt
2 eggs

Sift flour and sugar together in a large mixing bowl. Mix cocoa, margarine, shortening and water in saucepan. Bring to boil, pour over flour mixture and beat well. Add remaining ingredients and mix. Bake in floured cookie sheet 11 x 17 inch at 375° for 20 minutes or until done. Five minutes before cake is done prepare the icing:

5 tsp. milk
1 stick margarine
1 tsp. vanilla
4 T. cocoa
1 c. nuts
1 box powdered sugar

Place milk, cocoa and margarine in saucepan, bring to boil; add vanilla, nuts, sugar and beat. Pour on hot cake.

Virginia Tracy

Music is the sound one's children make as they romp through the house.
Noise is the sound other's children make under the similar circumstances.

FEATHER FUDGE CAKE

2/3 c. soft margarine
2 eggs
2 1/2 (1 oz.) sq. unsweetened chocolate, melted
2 1/2 c. sifted cake flour
1/2 tsp. salt
1 3/4 c. sugar
1 tsp. vanilla
1 1/4 tsp. soda
1 1/4 c. ice water

Cream butter, sugar, eggs and vanilla until fluffy (5 minutes at high speed). Blend in cooled chocolate. Sift together flour, soda and salt. Add to creamed mixture alternately with ice water, beating well after each addition. Bake in (2) 9 x 1 1/2 inch round pans 350° for 30 to 35 minutes. Frost with No-Cook Frosting.

NO-COOK CHOCOLATE FROSTING:

2 1/2 (1 oz.) sq. unsweetened chocolate
2 c. sifted confectioners' sugar
3 T. hot water
1 egg
1/3 c. margarine
1 tsp. vanilla

Melt chocolate in mixing bowl over hot water. Remove from heat. With mixer blend in sugar and water. Beat in egg, then butter and vanilla. Frosting will be thin at this point, place bowl in ice water, beat until of spreading consistency. *Peggy Roark*

TUNNEL FUDGE CAKE

1 1/2 c. soft butter
1 1/2 c. sugar
2 c. flour
6 eggs
2 c. chopped walnuts
1 pkg. Pillsbury Double Dutch Fudge Buttercream Frosting Mix

Cream butter in large mixer bowl at high speed. Add eggs, 1 at a time, beating well after each. Gradually add sugar. Continue beating at high speed until light and fluffy. By hand stir in flour, frosting mix and walnuts until well-blended. Pour batter into greased Bundt pan or 10 inch tube pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours. Remove from pan.

NOTE: Nuts and Double Dutch Fudge Frosting Mix are essential to success of this unusual recipe. Since cake has a soft fudgy interior test for doneness by observing dry, shiny brownie type crust. *Gwen Kennedy*

GRANDMA'S MUD CAKE

3/4 c. margarine, softened
1/2 c. cocoa
1 c. boiling water
3/4 c. buttermilk *or* sour milk
2 c. flour, sifted
2 c. sugar
Pinch of salt
1 tsp. soda
2 eggs
1 tsp. vanilla

Cream sugar and margarine; add eggs, salt and cocoa and mix well. Add flour and milk alternately. Add vanilla. Dissolve soda in boiling water and add to mixture. Batter will be thin in consistency. Pour into 2 greased 9 inch cake pans or 9 x 13 inch baking pan. Bake 45 minutes at 350° (or until toothpick comes out clean). Frost with favorite chocolate frosting. *Geneva Minter*

GERMAN CHOCOLATE CAKE

Have all ingredients measured and ready before beginning to mix.

1 pkg. Baker's German sweet chocolate
1 c. butter, margarine *or* shortening
4 egg yolks, unbeaten
1 tsp. vanilla
1 c. buttermilk
4 egg whites, stiffly beaten
1/2 c. water
2 c. sugar
1/2 tsp. salt
1 tsp. soda
2 1/2 c. sifted Swans' Down cake flour

Melt chocolate in boiling water. Cool. Cream butter and sugar with your hands until light and fluffy. Add egg yolks, one at a time, beating after each addition. Add chocolate mixture and vanilla. Sift flour with soda and salt. Add alternately with buttermilk to egg mixture, beating after each addition until smooth. Fold in stiffly beaten egg whites with a hand whip, lifting from the outside in toward you. Pour into three 8 or 9 inch pans lightly greased and floured and lined with waxed paper. Bake at 375° for 35 to 40 minutes, until it will not show the impression of your finger touch (don't overbake).

FROSTING:

Combine:

1 c. evaporated milk *or* half & half
1 c. sugar
1 stick margarine
3 egg yolks
1 tsp. vanilla

Cook over medium heat 12 minutes, stirring constantly until thickens. Add 1 can Baker's Angel Flake coconut and 1 cup chopped pecans. Beat until cool and of spreading consistency. (Icing enough for top of 3 layers. Do not frost sides of cake.)

Gwen Kennedy

CRAZY CAKE

1 1/2 c. flour
1 c. sugar
1 T. vinegar
1/4 tsp. red coloring
1 1/2 tsp. vanilla
6 T. salad oil
1 tsp. soda
5 T. cocoa
1 c. water

Sift flour and sugar into mixing bowl. Make 3 nests. 1st nest: vinegar and coloring. 2nd nest: oil. 3rd nest: cocoa. Add soda to 1st nest, then pour on water and vanilla and stir; *do not* beat. Pour in 8 inch greased pan and bake 25 minutes at 350°. Frost as desired.

Faye Moelling

WACKY CAKE

(350° for 25 minutes, large loaf cake pan)

2 2/3 c. flour
1 1/2 c. sugar
5 T. cocoa
2 1/4 tsp. soda
2 T. vinegar
1 1/2 tsp. vanilla
1 stick margarine, melted
2 c. cold water

Mix dry ingredients in cake pan. Make 3 holes and put in vinegar, vanilla and margarine. Pour water over entire mixture. Mix well and bake.

Jacque Herzet

One thing we all know about the speed of light is that it gets here too early in the morning.

COCOA DIVINITY CAKE

1 3/4 c. *plus* 2 T. sifted flour
1 1/2 c. sugar
1 1/4 tsp. baking powder
1/2 tsp. salt
6 T. cocoa
3/4 c. shortening
1 c. buttermilk
1/2 tsp. soda

Beat together just enough to mix. Add 2 eggs and 1 teaspoon vanilla. Bake at 350° for 30 to 35 minutes for layer cake, 45 minutes for loaf cake.

Zelma Bowers

LAZY-MAN'S GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
2 c. milk
2 eggs
1 pkg. instant chocolate pudding

Dump everything in big mixing bowl and beat for 5 minutes.

FROSTING:

1 c. evaporated milk
1 c. sugar
1 stick margarine
1 1/2 c. coconut
3/4 c. chopped pecans

Cook milk, sugar and margarine to soft ball stage. Stir in coconut and pecans. *Barbara Young*

CHOCOLATE CHIP-DATE CAKE

Pour 1 1/2 cups boiling water over 1 cup chopped dates. Add 1 teaspoon soda and let cool. Cream 1/2 cup margarine and 1 cup sugar, 2 eggs and 3/4 teaspoon vanilla. Add to date mixture. Sift together 1 1/2 cups plus 3 tablespoons flour, 1/4 teaspoon salt, 3/4 teaspoon soda and add to above mixture. Pour into 13 x 9 x 2 inch greased and floured pan. Sprinkle 3/4 cup chocolate chips, 1/2 cup white sugar and 1/2 cup nuts on top. Bake 45 minutes at 350°. *Doris Ramsour*

HEATH BAR COFFEE CAKE

2 c. flour
1 c. brown sugar
1/4 c. white sugar
1 stick margarine
1 tsp. soda
1 egg
1 tsp. vanilla
1 c. buttermilk

Blend flour, margarine and sugars. Remove 1/4 cup to go with topping. To rest add milk, soda, egg and vanilla. Blend well.

TOPPING:

6 small size Heath bars (leave wrapped and crush), 1/4 cup pecans, and dry mix. Pour batter into greased and floured 13 x 9 x 2 inch pan. Add topping mixture. Bake for 30 to 40 minutes at 350°. *Doris Ramsour*

DUMP CAKE

(9 x 13 inch pan)

1 can cherry pie filling
2 sticks margarine, melted
1 lg. can pineapple, crushed
1 lg. yellow cake mix

Drain pineapple, pour in bottom of pan. Put pie filling over pineapple, sprinkle dry cake mix over pie filling. Pour melted butter over cake mix. Bake at 350° for 35 minutes. *Bea Ensz*

STRAWBERRY CAKE

1 pkg. white cake mix
3 T. flour
1/2 c. Wesson oil
4 eggs
1 pkg. strawberry Jell-O
1/2 c. water
1/2 pkg. frozen strawberries, thawed

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STRAWBERRY CAKE

(Continued)

Beat all together and bake as per instructions on the cake mix box.

FROSTING:

Use other 1/2 package strawberries, 1/2 stick butter or margarine. Add enough powdered sugar for right consistency to spread. *Effie Mullett and Rosemary Benn*

FRUIT COCKTAIL CAKE

2 c. flour
1 (No. 303) can fruit cocktail
1 tsp. vanilla
1 1/2 c. sugar
2 tsp. soda
1/4 tsp. salt

Mix all ingredients together, pour into 9 x 13 inch ungreased pan. Sprinkle on top: 1 cup brown sugar, 1/2 cup chopped pecans. Bake 350° for 45 minutes.

TOPPING:

1/2 c. margarine
2/3 c. canned milk
1/2 c. sugar

Boil 5 minutes, stir constantly. Add 1 cup flake coconut and pour on hot cake. *Eleanor Legleiter*

QUICK BLUEBERRY COFFEE CAKE

1 (13 oz.) pkg. scone mix
1 egg
1/3 c. sugar
Juice from 1 lemon
6 T. butter *or* margarine, soft
1 1/2 c. milk
1 c. thawed unsweetened frozen blueberries

SUGAR TOPPING:

1/2 c. sugar
1 T. butter
1 T. lemon rind

Cut butter into scone mix. Beat egg until thick and lemon colored. Add milk and combine. Add to scone mix with lemon juice and sugar. Stir quickly until blended. Fold in blueberries. Bake in greased 9 x 9 x 2 inch. Sprinkle with sugar topping. Bake 425° for 30 to 35 minutes (or until done). Serve at once. Serves 12.

Peggy Roark

PRUNE SPICE CAKE

(Especially good as a coffee cake)

Combine:

1 1/2 c. flour
3/4 c. white sugar
1/4 c. brown sugar
1 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. ginger

Add:

1/2 c. cooking oil
1 egg
1 (4 3/4 oz.) jar baby strained prunes
1/2 c. cold water
1 tsp. vanilla

Blend well, then beat 1 minute at medium speed on mixer. Pour into a well-greased and floured 9 x 9 inch pan. Sprinkle 1/2 cup chopped nuts over top. Bake 30 minutes in 350° oven. Cool in pan. Then glaze with: 1/2 cup powdered sugar, 1/8 teaspoon cinnamon and 1 tablespoon milk.

Barbara Headrick

Eggless, Milkless, Butterless Cake

PART 1:
2 c. sugar
2 c. boiling water
1 tsp. cinnamon
2 c. raisins
1 c. lard
1/2 tsp. cloves

Boil part 1 together for 3 minutes. Cool.

PART 2:
1 tsp. soda, dissolved in 1/4 c. boiling water
3 1/3 c. flour

Add Part 1 and Part 2 together and bake in loaf pan. Bake at 350° until done. *Barbara Headrick*

Crumb Cake

3 c. flour
2 c. brown sugar, firmly packed
1 c. shortening

Mix together or cream above ingredients. Save one cup of crumbs for topping. Use rest of mixture for the cake batter.

Add:
2 c. of sour milk (to make sour milk, 1 T. of vinegar to each c. of milk)
2 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 c. nuts
1/2 tsp. nutmeg
1 c. raisins

Pour into 13 x 9 inch pan and spread reserved crumbs over top. Bake 350° to 375° oven for 45 minutes. Easy cake to carry to picnics or camping.

Wilma McElhiney

Oatmeal Coffee Cake

1 1/4 c. boiling water
1 c. quick cooking oats

Combine and mix thoroughly. Let stand about 15 minutes or until cool.

Cream:
1/2 c. butter
1 c. white sugar
1 c. brown sugar

Add:
1/2 tsp. salt
1 tsp. vanilla
2 eggs, beaten

Add oatmeal mixture and beat until very light.

Sift together and add:
1 tsp. soda
1 1/2 c. flour
1 tsp. cinnamon

Bake 30 to 35 minutes at 350° (9 1/2 x 13 inch pan). This cake is very moist and freezes well.

VARIATION:

Add chopped dates and nuts. Serve with whipped cream as a dessert.

Lois Klepinger

Spice Cake

2 c. raisins
2 c. water, cook until water is half gone

Add:
1 c. shortening
4 c. flour
1 T. soda
Nuts (if desired)
1/2 tsp. cloves
1 c. cold water
2 c. sugar
1/2 tsp. salt
1 tsp. ginger
1/2 tsp. nutmeg
1 tsp. cinnamon

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SPICE CAKE

(Continued)

Bake: large loaf pan (greased) at 350° for 1 hour. *Bea Ensz*

STREUSEL TOPPED COFFEE CAKE

Bake in 8 inch square pan.

1 1/2 c. flour
2 tsp. baking powder
1 egg, well-beaten
3 T. melted shortening
1/2 c. sugar
1/2 tsp. salt
2/3 c. milk
TOPPING:
1/3 c. flour
1/3 c. sugar
1 tsp. cinnamon
1/4 c. butter
1/4 c. chopped nuts

Sift dry ingredients together into large bowl. Combine egg, milk and melted shortening and stir them all at once into dry ingredients. Stir just until flour is dampened. The batter should look lumpy. Spread batter into a greased 8 inch square pan. Prepare topping by mixing together until crumbly the flour, butter, sugar and cinnamon. Add the nuts. Sprinkle topping evenly over batter. Bake in a preheated moderately hot oven 425° for 25 minutes. Cool cake a few minutes, serve warm. *Virginia Tracy*

BREAKFAST BUNDT CAKE

(Heat oven 350° - serves 10 to 12)

1 pkg. yellow cake mix
4 eggs
3/4 c. salad oil
1 T. vanilla
1 pkg. instant vanilla pudding mix
3/4 c. water
1 T. butter (margarine)

Mix at high speed for 8 minutes. Grease generously a Bundt pan and sprinkle with nuts. Pour 1/3 batter in pan.

FILLER:
1/2 c. sugar
2 T. cinnamon
1/4 c. chopped nuts

Sprinkle with 1/2 filler, pour remaining batter in pan and sprinkle rest of filler on cake. Bake 40 to 45 minutes. Cool 8 minutes.

GLAZE:
1/4 c. powdered sugar
1 tsp. butter
3 T. milk
1 tsp. vanilla

Glaze while still hot. *Jean Dunn*

CHEESECAKE

Dissolve 1 package lemon Jell-O and 1 cup sugar in 1 cup hot water. Add 3 tablespoons lemon juice. Add 1 (8 ounce) package cream cheese and beat with electric mixer. Whip one tall can Carnation milk (which has been well-chilled) until like whipped cream. Add Jell-O to this and beat. Pour into graham cracker crust, prepared in 9 x 13 inch pan. Chill. Before serving spread surface with 1 can cherry pie filling.

Barbara Headrick

FUDGE ICING

1 c. chocolate chips
1/3 c. milk
1 1/2 c. sugar
1/3 c. margarine

Bring sugar, milk and margarine to a boil, and boil 1 minute. Stir in 1 cup chocolate chips. Beat until cool and thick. The beating time is very short.

Barbara Headrick

KARETHOPITA
(NUT CAKE)

Beat in mixer:
3 whole eggs
1 c. Wesson oil
1 1/2 c. granulated sugar
1 c. milk, soured with 1 T. vinegar
Sift together and add to egg mixture:
2 c. sifted flour
1/2 tsp. baking soda
3 (rounded) tsp. baking powder
1 tsp. cinnamon

Fold in 1 cup chopped walnuts. Pour into ungreased 9 x 12 inch pan. Bake at 350° for 35 minutes.

SYRUP:
1 1/2 c. sugar
1 1/2 c. water

Cook for 5 minutes. Cut warm cake in diamond shapes and pour slightly cooled syrup over the warm cake. *Zelma Bowers*

VARIATIONS FOR BUNDT CAKE

Choice of mixes is endless. Some good combinations: lemon cake plus lemon pudding, pineapple cake plus lemon pudding, butter brickle cake and butterscotch pudding, chocolate cake plus chocolate pudding, etc.

GLAZE SUGGESTIONS:

Melted margarine plus powdered sugar plus Carnation plus teaspoon frozen orange juice or frozen lemonade. For chocolate, 2 tablespoons cocoa plus 1 tablespoon white syrup plus butter plus milk. Heat until smooth, then add powdered sugar.

If cake is too cool when you glaze it (if you froze it) for example, spread glaze on top and place glazed cake under broiler a minute or two until smooth looking. *Nina Cole*

CAKE PAN COATING

1 1/4 c. shortening
1/4 c. flour
1/4 c. salad oil

Mix together and store in refrigerator. Use to coat cake, hot roll, etc. pans. *Louise Richert*

GOOEY BUTTER CAKE

1 yellow cake mix
1 stick margarine
2 eggs

Mix together the above ingredients and press into greased 9 x 13 inch pan.

Then beat together:
1 egg
1 (8 oz.) pkg. cream cheese
3 3/4 c. powdered sugar

Pour over the first ingredients and bake 25 to 30 minutes at 350°.

Betty Cikanek

STRAWBERRY NUT POUND CAKE

BATTER:
1 c. shortening *or* margarine
2 c. sugar
4 lg. eggs
1 tsp. vanilla
1 tsp. butter flavoring
1 1/2 tsp. red food coloring
1/2 tsp. strawberry extract
2/3 c. buttermilk
3 c. flour, sifted
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. soda
1/3 c. chopped strawberries, drained*
1/2 c. chopped nuts

*Purchase one (16 ounce) package frozen chopped strawberries.

Preheat oven to 325°. Cream margarine or shortening and sugar. Beat in eggs, one at a time, set aside.

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STRAWBERRY NUT POUND CAKE
(Continued)

Add vanilla, butter flavoring, food color and strawberry extract to buttermilk, blend well. Sift flour, salt, baking powder and soda together, then add to batter alternately with buttermilk mixture until color is evenly distributed. Fold in strawberries and nuts, blend well. Pour into a 10 inch Bundt or stem pan that has been greased and floured. Bake at 325° for 1 hour and 20 minutes or until toothpick comes out clean. Do not overbake. Remove cake from pan while still hot. Brush on glaze covering top and sides.

GLAZE:

1 c. sugar
1/2 tsp. vanilla
1/4 c. chopped strawberries
1/2 c. strawberry juice (from chopped strawberries)
1/2 tsp. butter flavoring
1/2 tsp. strawberry extract

Combine in small saucepan. Bring slowly to a boil, stirring constantly. Boil one minute. Apply to cake while still hot. *Betty Cikanek*

ORANGE CAKE

1 box yellow cake
3/4 c. Wesson oil
4 eggs, beat one at a time
2 tsp. lemon extract
1 double pkg. orange Jell-O, dissolve
1 c. boiling hot water

Flour the pan, bake at 350° for 30 minutes.

FROSTING:

1/2 c. concentrate orange juice
3 c. powdered sugar

Could be cut in half.

Betty Cikanek

MEXICAN FRUITCAKE

CAKE INGREDIENTS:

2 c. flour
1 c. nuts, chopped
2 c. sugar
1 (20 oz.) can crushed pineapple, undrained
2 eggs, beaten
2 tsp. baking soda

FROSTING INGREDIENTS:

2 c. powdered sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese

Mix cake ingredients together and bake in 9 x 13 inch greased and floured pan at 350° for 35 minutes. Prepare frosting ingredients. Frost a warm, but not hot, cake.

Evelyn Wilmeth

MANDARIN ORANGE CAKE

CAKE INGREDIENTS:

1 box yellow cake mix
1 can mandarin oranges (with juice)
4 eggs
1/2 c. vegetable oil

FROSTING INGREDIENTS:

1 can crushed pineapple (with juice)
1 (8 oz.) carton whipped topping
1 pkg. instant vanilla pudding mix

Mix with electric mixer until oranges are broken up and batter is fluffy, about 3 minutes. Divide into 3 greased 9 inch layer pans or a 9 x 13 inch pan. Bake 350° about 20 minutes or until cake tests done with a toothpick. Cool. Mix frosting ingredients until well-blended. Frost the cake and store in refrigerator until ready to use.

Eva Saeger

Pumpkin Roll

PUMPKIN ROLL INGREDIENTS:

3 eggs
1 c. sugar
1 tsp. lemon juice
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. salt
1/2 c. nuts, chopped
2/3 c. pumpkin

FILLING INGREDIENTS:

1 c. powdered sugar
1 (6 oz.) pkg. cream cheese
4 T. margarine
1/2 tsp. vanilla

Beat eggs at high speed for 5 minutes. Add sugar, pumpkin and lemon juice. Mix flour, baking powder, cinnamon and salt. Add to pumpkin mixture. Pour on greased and floured cookie sheet and bake at 375° for 15 minutes. *DO NOT OVER-BAKE*. Turn out onto towel coated with powdered sugar. Roll up and cool. Unroll, spread with filling and nuts. Roll up and chill overnight. Slice. Serves 8.

NOTE: Evelyn also adds 1 teaspoon ginger and 1/2 teaspoon nutmeg to her pumpkin roll mixture.

Eva Saeger and Evelyn Wilmeth

Best Ever Cheesecake

CRUST INGREDIENTS:

1 1/4 c. graham cracker crumbs
1/3 c. margarine, melted
1/4 c. sugar

FILLING INGREDIENTS:

2 (8 oz.) pkgs. cream cheese
2 eggs, lightly beaten
2/3 c. sugar, divided
2 tsp. vanilla, divided
1 c. (8 oz.) sour cream
Pinch salt

Combine crust ingredients. Mix well and put evenly into the bottom and up the sides of a 9 inch pie plate. Chill. In a bowl, beat cream cheese and eggs on medium speed for one minute. Add 1/3 cup sugar, 1 teaspoon vanilla and salt. Continue beating one more minute. Pour into crust. Bake 350° for 35 minutes. Cool for 10 minutes. For topping combine the sour cream, 1/3 cup sugar and 1 teaspoon vanilla. Spread evenly over cheesecake. Bake 10 minutes. Cool. Refrigerate at least 3 hours.

Yvonne Paysinger

Oatmeal Cake

CAKE INGREDIENTS:

1 1/2 c. water (boiling)
1 c. oatmeal
1 stick margarine
1 c. brown sugar
2 eggs
1 c. white sugar
1 1/2 c. flour
1 tsp. nutmeg
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon

ICING INGREDIENTS:

1/4 c. brown sugar
1/2 c. white sugar
1 c. coconut
1 c. pecans, chopped
6 T. margarine
1/4 c. cream
1/4 tsp. vanilla

Pour hot water over oatmeal and let soak for 10 minutes. Mix margarine, eggs and brown and white sugar together until creamy.

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OATMEAL CAKE
(Continued)

Add flour, baking soda, cinnamon, nutmeg and salt. Add oatmeal and dry cake ingredients. Beat until well-mixed. Bake in 9 x 13 inch pan for 30 to 35 minutes.

Mix icing ingredients together and spread on warm cake in pan and put under broiler until icing bubbles and is brown. *Yvonne Paysinger*

STRAWBERRY SHORTCUT CAKE

1 white *or* yellow cake mix
2 eggs
1 (20 oz.) bag frozen strawberries
1 c. water
1/2 c. miniature marshmallows
2 (3 oz.) pkgs. strawberry Jell-O

In large mixing bowl, combine cake mix, water and eggs. Mix according to package directions. In greased 9 x 13 inch glass baking dish, spread marshmallows. Pour prepared cake batter over marshmallows. Combine strawberries and dry Jell-O. Arrange over cake batter. Bake in 325° oven for 40 to 45 minutes. Set oven at 350° if metal pan is used. Makes 12 to 15 servings. *Ann Unruh*

STRAWBERRY ANGEL FOOD CAKE

1 angel food cake mix
1/3 c. sugar
1 (8 oz.) carton Cool Whip
2 sm. boxes frozen strawberries
2 envelopes unflavored gelatin

Defrost strawberries. Pour juice into saucepan. Add gelatin and sugar. Cook, stirring constantly, until dissolved and clear. Remove from stove. Cool a little and add strawberries. Put into refrigerator until fairly well set (not hard set). Fold into Cool Whip. Slice cake in half. Frost top side and fill between layers with mixture. *Gertrude Jeter*

CRAZY CAKE

1 devil's food cake mix
1 c. brown sugar
1/2 c. cocoa
2 1/2 c. miniature marshmallows
2 1/2 c. water

Combine brown sugar, water and cocoa in the bottom of the pan. Add marshmallow layer on top of the mixture. Prepare cake mix as directed on package and drop on top of marshmallows. Bake at 350° for 40 to 45 minutes. *Evelyn Wilmeth*

RHUBARB UPSIDE DOWN CAKE

1 pkg. yellow cake mix
1 c. sugar
1 (3 oz.) pkg. strawberry gelatin
4 c. rhubarb, diced
2 c. miniature marshmallows

Mix cake mix according to package directions. Place rhubarb on the bottom of a greased 9 x 13 inch pan. Sprinkle the gelatin (dry) over the top and cover with the marshmallows. Pour the cake batter over all and bake at 350° for 40 to 45 minutes or until cake is done. Remove from oven, let cool and then invert on a cookie sheet. Serve with whipped cream or topping.
Ann Unruh

The good old days are made even better by poor memories.

Coconut Cream Cake

CAKE INGREDIENTS:
1/2 c. shortening
1/2 c. margarine
2 c. sugar
2 c. flour
1 tsp. baking soda
1 c. buttermilk
1 2/3 c. flaked coconut
5 eggs
FROSTING INGREDIENTS:
1/2 c. margarine
1 lb. powdered sugar
1 (8 oz.) pkg. cream cheese
1/2 c. nuts, chopped
1 tsp. vanilla

Blend shortening and margarine. Add sugar gradually and beat until fluffy. Add egg yolks one at a time beating well after each addition. Sift flour and baking soda. Add flour mixture alternately with buttermilk, beginning and ending with flour mixture. Add coconut to cake mixture. Beat egg whites until stiff peaks form. Fold into batter. Put into 3 greased layer pans and bake at 350° for 25 to 30 minutes. Mix frosting ingredients and frost cake. *Dorothy Wilson*

Lemon Cake With Orange Glaze

1/4 c. margarine
1/2 c. flaked coconut
3/4 c. orange marmalade
1 pkg. lemon cake mix

Melt margarine on full power in microwave for 1 minute. Add marmalade and flaked coconut. Place in bottom of a 12 cup Bundt pan. Mix cake mix according to package instructions and pour over mixture in bottom of pan. Cook on 50% power for 12 minutes. Then raise power level to full power and cook for 2 to 6 minutes or until cake appears done. Cake should begin to pull away from sides but may appear damp on top. Remove from oven and let stand directly on the counter top for 10 to 15 minutes covered with paper towel. Invert on serving plate. Some ovens may require turning cake once or twice during cooking. Elevate on trivet for more even cooking. *Dorothy Wilson*

Pumpkin Pie Cake

Pumpkin pie filling (for 2 pies)
1 stick margarine
1 spice cake mix
1 c. pecans, chopped

Prepare pumpkin pie filling as you would to make two pies. Pour into a greased 9 x 13 inch cake pan. Sprinkle dry cake mix evenly over the pumpkin pie filling. Slice the margarine and dot over the dry cake mix. Bake in a 350° oven for 50 minutes. Serve with whipped topping.

Janett Barton

Grand Slam Cheesecake

1/2 c. margarine, melted
1 c. boiling water
1 (8 oz) pkg. *or* 3 (3 oz.) pkgs. cream cheese
1 tsp. vanilla
1 (13 oz.) can Milnot, stiffly whipped
1 (3 oz.) pkg. lemon Jell-O
1 lb. graham crackers *or* 3 lbs. crumbs
1 c. sugar
2 tsp. lemon juice

Dissolve Jell-O and boiling water. Chill until slightly thickened. Mix graham cracker crumbs and margarine. Line bottom and sides of 9 x 13 x 2 inch baking dish. Reserve some crumbs for top.

(Continued Next Page)

GRAND SLAM CHEESECAKE

(Continued)

Cream together cream cheese, sugar and vanilla, add gelatin and lemon juice, beat until well-blended. Fold into whipped Milnot, pour into crust and sprinkle with remaining crumbs. Chill thoroughly. When ready to serve you may top with large can of cherry pie filling (optional). Yields 12 servings.

Faye Schmidt

LO FAT SPICE CAKE

1/2 c. sugar
1 1/2 c. raisins
1 tsp. cloves
2 c. flour
1 tsp. baking soda
1/2 c. applesauce
1/2 tsp. cinnamon
1 c. hot water
1 tsp. baking powder
1 tsp. vanilla

Mix sugar, applesauce, raisins, cinnamon, cloves and water together in a saucepan and bring to a boil for 3 minutes. Cool to lukewarm and add flour, baking powder and soda and vanilla. Stir well. Place in 9 x 13 inch greased pan. Bake at 350° for 20 to 25 minutes.

NOTE: Nuts may be added with flour.

Martha Jarvis-Cox

PINEAPPLE ICING

1 (20 oz.) can crushed pineapple with juice
1 (8 *or* 12 oz.) carton Cool Whip
1 pkg. French vanilla instant pudding mix

Mix well until juices start to thicken. Add Cool Whip. This is very good on angel food cake.

Gertrude Jeter

MINUTE FUDGE FROSTING

1 oz. baking chocolate, shaved
1/3 c. milk
1/4 tsp. salt
1 c. sugar
1/4 c. shortening
1 tsp. vanilla

Mix together chocolate, sugar, milk, shortening and salt in a saucepan. Bring slowly to a full boil, stirring constantly and boil 1 minute. Add vanilla. Beat until thick enough to spread.

NOTE: If frosting becomes too thick, add 1 tablespoon of cream.

Martha Jarvis-Cox

A FUN-TO-MAKE CHOCOLATE CAKE

2 c. sugar
2 c. flour

Sift together in a large bowl.

2 sticks margarine
1 c. water
4 T. cocoa

Bring to a boil and add to flour and sugar. Add 2 eggs, slightly beaten. Stir well.

1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla

Bake at 350° approximately 1 hour.

ICING:

1 stick margarine
6 T. milk
4 T. cocoa

Bring to a boil. Mix in 1 box powdered sugar, 1/2 teaspoon vanilla and nuts. Pour on warm cake.

Jo Cox

Applesauce Cake

1 c. sugar
1 egg
2 c. cake flour
1/4 tsp. cloves
1 1/2 c. applesauce
1/2 c. butter
1 tsp. vanilla
2 tsp. baking soda
1/2 tsp. cinnamon
1 c. nuts, chopped
1 c. dates, chopped

Cream together sugar, butter and add egg and vanilla. Sift together cake flour, soda, cloves and cinnamon. Mix alternately with applesauce. Add chopped nuts and dates. Bake in layer pans at 350° approximately 40 minutes. Frost with a butter frosting.

Marcella Howard, Faye Baxter

Autumn Surprise Or Chopped Apple Cake

2 c. apples, finely chopped, unpeeled
1 c. sugar
1 1/2 c. all-purpose flour, sifted
1 tsp. baking soda
1/2 c. flaked coconut
1/2 tsp. salt
1/2 c. cooking oil (Mazola)
1 egg, beaten
1/2 c. nuts (not necessary)
1 tsp. vanilla

Mix chopped apples and sugar; let stand until juice forms. Sift flour, soda and salt together; add to apples, add all other ingredients and mix thoroughly. Pour into floured, greased pan. Bake in 350° oven 40 to 50 minutes.

Katherine Fulton

Banana Cake

2 c. cake flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 c. butter
1 1/2 c. sugar
1 egg *and* 1 egg yolk
1 c. mashed bananas
3/4 c. sour milk *or* buttermilk
1 tsp. vanilla

Sift flour, baking powder, salt. Cream shortening; add sugar; add eggs; beat well. Add dry ingredients alternately with milk and vanilla. Add bananas and beat well. Bake in layers or loaf at 350° 30 to 40 minutes.

Katherine Fulton

Banana Nut Cake

1/4 lb. butter *or* 1/2 c. shortening
1 1/2 c. sugar
4 T. sour milk
3 mashed bananas
2 c. flour
2 eggs
1 1/2 tsp. baking soda
1/2 c. nutmeats
Vanilla

Cream butter and sugar; add sour milk with soda added, flour, eggs and vanilla. Add nuts and beat well. Add mashed bananas. Bake in 350° oven 40 to 45 minutes or until done. Frost with icing containing 1 1/2 mashed bananas and powdered sugar to spreading consistency.

Doris McDaniel

BREAKFAST BUNDT CAKE

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding mix
3/4 c. corn oil
3/4 c. water
4 eggs
1 T. butter
1 T. vanilla
FILLER:
1/4 c. sugar
2 tsp. cinnamon
1/4 c. pecans, chopped
GLAZE:
1/4 c. powdered sugar
3 T. milk
1/2 tsp. vanilla
1/2 tsp. butter

Mix cake mix, pudding mix, oil, water, eggs, 1 tablespoon butter and 1 tablespoon vanilla at high speed for 6 to 8 minutes. Grease Bundt pan generously and sprinkle with nuts. Layer batter in thirds with filler between. Bake at 350° 40 to 45 minutes. Turn out of pan. Glaze while hot. *Jean Drumm*

BURNT SUGAR CAKE

1/2 c. sugar
1 1/2 c. sugar
1/2 c. butter
1 c. cold water
2 eggs, separated
1 c. hot water
2 1/2 c. flour
2 tsp. baking powder
1 tsp. vanilla
3 T. burnt sugar syrup

Melt 1/2 cup sugar in a skillet over a low fire until quite brown. Add the hot water and bring to a boil. Set aside to cool. Cream sugar, butter and add beaten egg yolks and part of the flour. Add alternately the rest of the ingredients of liquids and flour. Beat very hard. Beat egg whites and fold them in last. Bake in moderate oven (350°) 25 to 30 minutes. Frost with boiled icing, using rest of burnt sugar syrup.

Faye Bates

14 CARAT CAKE
(CARROT)

1 1/2 c. salad oil
2 c. sugar
4 eggs
2 c. carrots, grated
1 c. nuts, chopped
2 1/2 c. flour, sifted
1 c. crushed pineapple (with juice)
1 tsp. baking soda
1 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. salt

Beat together oil, sugar and eggs. Add carrots, nuts and pineapple. Sift together dry ingredients and add to carrot mixture, beating just enough to blend. Bake in three (3) layers or 9 x 12 x 2 inch pan at 350° 30 to 40 minutes.

FROSTING:
1 box confectioners' sugar
2 tsp. vanilla
1 (8 oz.) pkg. cream cheese
1/4 c. butter

Cream butter and cheese together; gradually add sugar and beat until fluffy. Add vanilla and mix well.

Lena Birt, Evelyn Whitcomb

CHINESE FRUITCAKE

Juice of 1 orange
1 c. sugar
Juice of 1 lemon

Mix the juice and sugar and set aside.

1/3 c. shortening
1 c. sugar
1 egg
2 c. flour
1 tsp. salt
1 tsp. baking soda, dissolved in 1 c. buttermilk
1 c. raisins, ground with all the orange *and* lemon peel
1 c. nuts, chopped

Cream the sugar and shortening; add egg, flour, buttermilk and soda, salt and raisins and nuts. Bake 1 hour at 350° then turn oven to 325° and bake 15 minutes. Take from oven and pour sugar and juice over the top.

Zelma Bowers

CHOCOLATE CAKE

1 stick margarine
3 1/2 T. (rounded) cocoa
2 c. flour
1 tsp. baking soda
1/2 c. buttermilk
1/2 c. Crisco
1 c. water
2 c. sugar
2 eggs, beaten
1 T. vanilla

Bring margarine, Crisco, cocoa and water to a boil. Pour over the flour, sugar and soda which have been put in a bowl. After blending the chocolate mixture, add the eggs, buttermilk and vanilla. Pour into greased jelly roll pan (12 x 18 inches) and bake at 400° 12 to 15 minutes. While cake is baking, make the following icing.

ICING:

1 stick margarine
1/3 c. milk
3 1/2 T. cocoa
1 box powdered sugar
1 c. nutmeats
1 tsp. vanilla

Put the margarine, milk and cocoa in a pan and heat. Heat until the butter melts. Remove from heat; add powdered sugar, vanilla and nutmeats. Pour hot icing over warm cake.

Marcella Howard

CHOCOLATE SAUCE CAKE

3/4 c. sugar
1/4 tsp. salt
1/4 c. cocoa
2 T. butter, melted
1 c. flour
2 tsp. baking powder
1/2 c. milk
SAUCE:
1/2 c. sugar
2 T. cocoa
1/2 c. brown sugar
1 c. boiling water

Sift together sugar, flour, salt, baking powder, cocoa. Stir milk and melted butter into the dry ingredients. Pour into 8 x 8 inch pan. Mix above sauce and pour over batter already in pan. Bake 40 minutes at 350°.

Martha Jarvis

DATE CAKE

1 c. sugar
1/4 c. shortening
1 egg
1 c. hot water
1 c. dates, chopped
1 c. nuts
1 tsp. baking soda
1 1/2 c. flour

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DATE CAKE

Preheat oven to 375°. Combine dates, nuts, hot water, soda and let cool. Cream shortening and sugar; add egg; add cooled mixture to creamed mixture. Gradually add flour. Pour into 9 inch square pan. Bake 45 minutes.

FROSTING:

1/2 c. butter
1 c. brown sugar
1/4 c. milk
1 3/4 *to* 2 c. powdered sugar, sifted

Boil sugar and butter over low heat 2 minutes. Stir constantly. Add milk. Continue stirring. Cool to lukewarm. Gradually add 1 3/4 cups to 2 cups sifted powdered sugar. Beat until thick enough to spread. *Jean Drumm*

CHOCOLATE POUND CAKE

3 c. flour
3 c. sugar
1 c. cocoa
1/2 tsp. salt
3 tsp. baking powder
1 1/2 c. milk
1 c. margarine
1/4 c. milk
3 eggs
3 tsp. vanilla

Sift flour, sugar, cocoa, salt and baking powder together in deep bowl. Add 1 1/2 cups milk and margarine and beat well. Then add 1/4 cup milk, 3 eggs and vanilla. Bake in greased tube pan 1 1/2 hours at 325°. Let cool in pan 1 hour (don't invert). Then remove to plate. *Ione Dunn*

CHOPPED APPLE CAKE

1/2 c. shortening
2 eggs, beaten
1 tsp. nutmeg
1 tsp. salt
3 c. raw apples, chopped
1 T. vanilla
1 1/2 c. sugar
1 1/2 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1/2 c. pecans

Cream shortening, sugar and beaten eggs. Sift flour, spices, salt, soda together. Sift into creamed mixture. Add raw apples, pecans and vanilla. Bake at 350° 45 minutes in angel food pan.

FROSTING:

Have ready when cake is done:
2 T. milk
5 T. butter, slightly melted

Take off fire and add 1/2 cup brown sugar and a few more nuts. Put on cake and put back in oven until it bubbles (15 minutes). *Donna Riley*

DEVIL'S FOOD CAKE

2 c. sugar
1 c. shortening
2 eggs
1 c. sour milk *or* buttermilk
3 c. flour
1/2 c. cocoa
2 tsp. baking soda, stirred in cocoa
1 tsp. vanilla
1/2 tsp. salt
1 c. boiling water

Cream sugar, shortening; add eggs and beat well. Add sour milk. Mix dry ingredients together and beat thoroughly into shortening-egg mixture. Add vanilla and boiling water last. (This makes reddish brown cake.) Bake 30 to 40 minutes at 350°; makes 3 layers. *Jo Cox*

DUMP CAKE

1 lg. can crushed pineapple
1 can cherry pie filling
1 yellow cake mix (2 layer size)
1/2 c. nuts, chopped
1 *or* 2 cubes butter *or* margarine (depending on how rich you want it)

First, grease a 9 x 13 x 2 inch pan. Then you "dump" in the undrained cherry pie filling and push it around so it's almost even. Add pineapple. Next comes the cake mix. Just open it and dump it around to cover pineapple and cherries. Sprinkle nuts over the mix. Then cut the butter or margarine in patties and put them on top. Pop the whole thing in a 350° oven and bake an hour or until it's nice and brown. It's simply delicious. Don't mix it up and it doesn't rise. It's kind of gooey.

Alma Hass

DUTCH PEACH CAKE
(SUGAR-FREE)

1 egg, slightly beaten
3/4 c. milk
30 drops Sweeta, divided
2 c. biscuit mix
Juice of 1/2 lemon
2 (8 oz.) cans diet pack sliced peaches
Nutmeg
2 T. butter *or* margarine

Combine egg, milk and 18 drops Sweeta; stir into biscuit mix. Beat hard 1/2 minute. Spread in greased 8 inch square pan. Drain peaches; arrange slices on dough. Combine lemon juice and remaining 12 drops Sweeta; sprinkle evenly over peaches. Dust with nutmeg. Dot with butter. Bake at 450° about 40 minutes. This recipe makes 6 servings. *Ione Clark*

FRESH APPLE-PECAN CAKE

2 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1/2 c. shortening
1 c. granulated sugar
1 1/2 c. brown sugar
2 eggs
2 c. apples, finely chopped
1 c. milk
1/2 c. pecans, chopped

Sift flour, baking powder, soda and salt. Cream shortening, granulated sugar and 1 cup brown sugar. Add eggs to creamed mixture one at a time, beating after each addition. Add chopped apples, then dry ingredients alternately with milk. Pour into greased cake pan. Combine remaining half cup of brown sugar and nuts and sprinkle over batter. Bake 45 minutes in 350° oven.

Charlene Nichols

FRUITCAKE

3 c. whole pecan meats
1 lb. dates, cut into sm. pieces
3/4 c. sugar
1/2 tsp. baking powder
3 eggs
1 c. maraschino cherries, cut in half (red *and* green), drained
3/4 c. flour
1/2 tsp. salt
1 tsp. vanilla

Place in a large bowl pecans, cherries and dates. Mix sugar, flour, baking powder and salt. Pour over the fruit and mix with hands until fruit is well-coated. Beat eggs and add vanilla. Mix into the fruit mixture (it is best to use your hands). Pack into two small loaf pans (well oiled). Bake 1 1/2 hours at 300°. Cover lightly with foil for the first hour then uncover to brown. Let cool in pan. Wrap and store in freezer. *Effie Mullett*

FRUIT COCKTAIL CAKE

2 c. flour
1 1/2 c. sugar
2 eggs
2 tsp. baking soda
1 (No. 303) can fruit cocktail
TOPPING:
1 c. coconut
1 c. brown sugar
1 c. nuts
1/4 c. milk

Mix the flour, sugar, eggs, soda and cocktail and pour into floured and greased pan. Bake at 325° 35 or 40 minutes. Sprinkle over cake 1/2 cup brown sugar and 1/4 cup chopped pecans or use other topping (above). Mix and spread on cake while hot. Put cake under broiler; it must be watched carefully; it scorches easily.

GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 (3 oz.) pkg. instant chocolate pudding mix
1/4 c. Wesson oil
2 eggs *or* use 3 whites from icing
1 3/4 c. milk
1/4 tsp. baking powder

Mix well; bake until done at 350°.

ICING:
1 c. evaporated milk
1 c. sugar
3 egg yolks
1/2 c. margarine
1 tsp. vanilla, put in after cooking

Cook and stir over medium heat until thickened - about 12 minutes. Add 1 1/3 cups Angel Flake coconut and 1/2 cup chopped nuts. Beat until thick enough to spread. Bake cake in sheet cake pan. Frost to edge of pan to keep cake from drying out. Refrigerate cake because of eggs in frosting.
Maxine Dowell

GINGERBREAD

1 c. molasses
3/4 c. sour milk
1 egg, well-beaten
1/2 c. fat
2 3/4 c. flour
3/4 c. brown sugar
1 tsp. baking soda
1 tsp. cinnamon
2 tsp. ginger
1/4 tsp. salt

Mix the muffin method. Bake in a sheet pan, using a moderate oven (350°) about 30 minutes. *4-H Recipe*

HILLBILLY CAKE

1 1/2 c. sugar
3/4 c. shortening
3 c. flour
1 1/2 tsp. baking soda
3/4 c. nuts
1 1/2 tsp. cinnamon
3/4 tsp. allspice
3/4 tsp. salt
1 1/2 tsp. ground cloves
1 1/2 c. cold water
1 1/2 c. raisins

Put everything in pan and boil 1 minute; cool and then add flour, soda, nuts. Bake in flat cake pan at 375° 25 to 30 minutes. *Charlene Nichols*

KENTUCKY OATMEAL CAKE

1 c. quick cooking oats
1 stick margarine
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/2 c. boiling water
1 1/2 c. all-purpose flour
1/2 tsp. salt
1 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 c. raisins
TOPPING:
1 c. brown sugar
6 tsp. butter, melted
1 tsp. vanilla
1 c. Angel Flake coconut
1/2 c. Pet milk
1/2 c. pecans, chopped
1/4 c. tender cooked raisins

Pour boiling water over oats and let stand 20 minutes. Sift flour, salt, soda and cinnamon together and set aside. Cream butter, sugar and eggs together in order given. Add oats to butter mixture, then add flour mixture. Beat up well. Pour into 2 1/2 x 8 1/2 x 12 inch pan. Bake 35 minutes in a 350° oven.

TOPPING MIXING:

Mix ingredients all together and spread over cake. Place pan under a broiler oven or burner to brown. Check frequently or topping may scorch. When the topping dries out some, remove as you only want watery look to disappear. Cool. *Laura Claypool*

LEMON CAKE

1 pkg. yellow Duncan Hines cake mix
1 box lemon Jell-O
1 1/4 c. water
1/2 c. salad oil
4 eggs
1/2 tsp. lemon extract

Beat all ingredients 5 minutes at medium speed. Bake at 350° 45 minutes in greased and floured 9 x 13 inch pan.

ICING:

Mix 2 cups powdered sugar and the juice of 2 lemons to make a thin mixture. Prick the top of the cake with a table fork and drizzle mixture over *hot* cake as soon as it comes out of the oven. *Pat King, Leora Youtsey*

LEMON NUT CAKE

1 *to* 2 oz. lemon extract
1 lb. butter
2 c. sugar
5 eggs, separated, beaten
1 qt. pecans
3 c. flour
1 lb. white raisins
1 tsp. baking soda in 1 T. water

Blend butter and sugar; add egg yolks and blend. Add soda and water. Add alternately flour, nuts and raisins. Fold in beaten egg whites. Add lemon extract. Line pan with brown sugar. Bake at 250° 3 hours.

Deena Cougher

MAGIC FRUITCAKE

1 lb. candied cherries
1 lb. dates, pitted
1 (4 oz.) pkg. dry coconut
1 lb. candied pineapple
1 lb. (4 c.) pecans
1 c. sweetened condensed milk

Cut fruits and nuts into small pieces. Mix all ingredients together and press down into mold or pan which has been greased and lined with waxed or foil paper. Bake in 300° oven 1 hour. This will make 2 small loaf pans of fruitcake. Remove the paper immediately when it comes from the oven or it will stick. If a corner of the cake breaks when you do this, just moisten your finger with cold water and press it back in place.

If you want to use these in the little nut cups or muffin cups, bake them 40 minutes. They keep their shape if you set the waxed muffin or nut cups inside a muffin tin. In this instance leave the little nut or muffin waxed paper on and give them in these liners. They are handled easier.

Elizabeth Welch

MAGIC TOMATO SOUP CAKE

2 T. butter *or* margarine
1 c. sugar
1/4 tsp. salt
2 c. cake flour, sifted
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 (10 oz.) can tomato soup
1 tsp. baking soda

Cream butter and sugar. Sift flour 3 times with spices and salt. Alternately add dry ingredients with soup and soda mixture. Pour into greased loaf pan (size is important) - about 8 1/4 x 3 1/4 x 2 1/2 inches. Bake 50 to 60 minutes at 350°. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:
1 (3 oz.) pkg. cream cheese
3 T. milk
3 c. confectioners' sugar, sifted
2 sq. baking chocolate, melted
1 tsp. salt
1 tsp. vanilla

Irene Barnard

OATMEAL CAKE

1 c. quick oats
1 stick margarine
1 1/2 c. boiling water

Pour over oats and margarine and let stand until cool - about 20 minutes.

Beat 2 eggs and add:
1 c. white sugar
1 c. brown sugar
1 1/3 c. flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon

Add oatmeal and margarine mixture. Add 1/2 cup nuts and 1/2 cup dates. Beat well and bake about 35 minutes at 350°.

ICING:
Mix:
6 T. margarine
1/2 c. sugar
1 c. coconut
1 tsp. vanilla
1/4 c. Pet milk

Spread on cake while warm and put under broiler 5 to 10 minutes - until brown.

NOTE: Originally this recipe belonged to Pat Hunt's mother.

Jo Cox

ORANGE KISS-ME CAKE

1 (6 oz.) can frozen orange juice concentrate, thawed
2 c. flour
1 c. sugar
1 tsp. baking soda
1 tsp. salt
1/2 c. shortening
1/2 c. milk
2 eggs
1 c. raisins
1/3 c. walnuts, chopped

Grease and flour bottom of 13 x 9 inch pan. Combine 1/2 cup orange juice concentrate with remaining ingredients in large mixer bowl. Blend at lowest speed of mixer 30 seconds. Beat 3 minutes at medium speed. Pour into pan. Bake at 350° 40 to 45 minutes - until cake springs back when lightly touched in center. Drizzle remaining orange juice concentrate over warm cake; sprinkle with topping.

SUGAR-NUT TOPPING:

1/3 c. sugar
1/4 c. walnuts, chopped
1 tsp. cinnamon

Combine all ingredients in small bowl. *Vicky May*

POPPY SEED CAKE

1/2 c. poppy seeds
2 1/2 c. enriched flour, sifted
1/2 tsp. salt
1 1/4 c. sugar
1 tsp. vanilla
1 c. milk
2 1/2 tsp. baking powder
2/3 c. lard *or* shortening
4 egg whites

Add poppy seeds to milk and soak in refrigerator overnight. Line two 9 inch layer cake pans with waxed paper. Sift together flour, baking powder and salt. Cream shortening gradually; add 3/4 cup sugar and continue creaming until light and fluffy. Add sifted dry ingredients alternately with poppy seed mixture. Beat egg whites until frothy. Add remaining 1/2 cup sugar gradually to egg whites, beating until stiff. Fold beaten egg whites - sugar mixture into batter. Add vanilla. Pour into cake pans and bake in a moderate oven (350°) 25 to 30 minutes. Cool; spread custard filling between layers and chocolate frosting on top and sides.

CUSTARD FILLING:

6 T. flour
2 c. milk
1 c. sugar
2/3 c. pecans
1/2 tsp. salt
1/2 tsp. vanilla
4 egg yolks, beaten

Mix together flour, sugar and salt. Stir in milk and eggs. Cook, stirring constantly until thickened. Add vanilla. Cool. Stir in nuts.

CHOCOLATE FROSTING:

1/4 c. butter *or* margarine
3 T. milk
1 sq. chocolate, melted
3 1/2 c. confectioners' sugar, sifted

Cream butter and sugar; add milk and melted chocolate and beat until blended. *Lena M. Birt, Deena Cougher*

PUDDING CAKE

1/2 c. cocoa
1 c. brown sugar
2 c. water
1 chocolate cake mix, 2 eggs *and* liquid required for cake mix
1 1/2 c. miniature marshmallows

Mix cocoa, brown sugar and water and put in ungreased loaf cake pan.

(Continued Next Page)

PUDDING CAKE
(Continued)

Add 1 1/2 cups miniature marshmallows on top of this mixture, and then top with the cake mix which has been made according to the box instructions. Bake in a 350° oven 45 minutes. When cooled, cut in squares and serve pudding side to the top. Top with whipped cream or Dream Whip.

Maxine Dowell

RAW APPLE CAKE

2 eggs
1 1/2 c. corn oil
3 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1 c. nuts (walnuts are good)
2 c. sugar
2 c. apples, uncooked, chopped
1 tsp. baking soda
1/2 tsp. allspice
2 tsp. *or* less vanilla

Mix and bake at 325° about an hour or until done.

ICING:

1 c. brown sugar
1 stick margarine
1/4 c. milk

Bring to a boil for 2 1/2 minutes and pour over cake while hot.

Zola Young

SOUR CREAM CAKE
(Mjuk Kaka from Norway)

4 c. flour, sifted
2 tsp. cardamom, ground
2 c. sugar
1 1/2 c. dairy sour cream
2 tsp. baking soda
1 c. butter *or* margarine
2 eggs, unbeaten

Sift flour, soda and cardamom together. Cream butter and sugar until fluffy. Add eggs and beat well. Add flour mixture and sour cream alternately. Pour into lightly greased and floured Bundt or angel food pan. Bake 1 hour at 350°. Cool 10 minutes in pan. Remove to rack; dust with powdered sugar. Will keep well. Some like to spread slices with butter. This recipe serves 18 to 20.

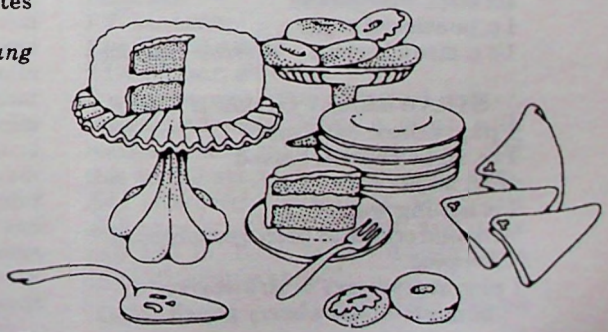
Ione Clark

SALAD DRESSING CHOCOLATE CAKE

2 c. flour
1 c. sugar
4 T. cocoa
1/2 tsp. salt
2 tsp. vanilla
1/2 c. water
1 c. (scant) salad dressing
1/2 c. water with 2 tsp. baking soda dissolved in it

Mix flour, sugar and cocoa and salt together. Add 1/2 cup water, salad dressing and 1/2 cup water with 2 level teaspoons soda dissolved in it. Add vanilla and pour into a square 8 inch pan. Bake at 375° 35 minutes or until it begins to leave sides of pan.

Ramona Rucker



SPANISH BUN CAKE

1 c. shortening
2 c. sour milk
2 tsp. baking powder
4 eggs
3 c. sugar
2 c. watermelon preserves
1 tsp. cinnamon, cloves *and* nutmeg
3 c. flour
Nuts *and* raisins (if desired)

Mix as cake. Bake in medium oven in flat loaf pan until toothpick tested (about 45 minutes). Ice with caramel or German chocolate pudding ring. *Margaret Bond*

STRAWBERRY CAKE

1 box strawberry Jell-O
3/4 c. Crisco oil
1/2 c. water
4 eggs
1 box white cake mix
3 T. flour, sifted
3/4 c. frozen strawberries

Sprinkle flour over cake mix. Add Jell-O, oil, water and strawberries. Mix well. Add eggs, two at a time. Bake in a big cake pan or two 9 inch pans at 40 to 45 minutes at 350°.

ICING:

1/2 stick margarine
1 c. powdered sugar
1/4 c. strawberries *Hertha Baenisch*

STRAWBERRY GLAZED CAKE

1 pkg. yellow cake mix
1 qt. strawberries, halved
1/4 c. sugar
1 c. boiling water
Whipped cream *or* prepared whipped topping
1 pkg. strawberry *or* strawberry-banana *or* strawberry punch Jell-O *or* gelatin
7 *to* 9 ice cubes

Prepare cake mix as directed on package. Pour 4 cups of batter into greased, floured jelly roll pan. Spoon remaining batter into 6 paper baking cups which have been set in a muffin pan. Bake both at 350° 20 to 25 minutes. Cool cupcakes; frost with favorite frosting. Arrange strawberry halves on top. Spoon gelatin over strawberries. Chill and garnish with whipped cream. Top with ice cream if desired. *Beacon Eagle Recipe*
Katherine Fulton

TIME-SAVER CHOCOLATE CAKE

2 c. all-purpose flour
2 c. sugar
1 stick margarine
4 T. cocoa
1/2 c. shortening
1 c. water
2 eggs
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. cinnamon (optional)
1 tsp. vanilla

Sift together in a large bowl the flour and sugar. Bring to a boil in saucepan - margarine, cocoa, shortening and water. Pour over flour mixture and beat. Add eggs, cinnamon, vanilla and buttermilk which has the soda added. Beat thoroughly (2 minutes). Pour into greased 9 x 13 x 2 inch loaf pan. Bake at 375° 30 to 35 minutes. Just before the cake is done, bring to a boil in saucepan - 1/2 stick margarine, 1 tablespoon cocoa and 3 tablespoons milk. Add to this about 1/2 box powdered sugar and beat until smooth. Fold in 1/2 cup nuts and pour over cake as soon as it is removed from oven. *Ramona Rucker*

TOASTED SPICE CAKE

3/4 c. Crisco
2 c. brown sugar, sifted
2 eggs, separated
1 tsp. baking soda
1 1/4 c. sour milk
1 tsp. vanilla
2 1/3 c. flour
1 tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
3/4 tsp. salt

Blend Crisco with sugar and egg yolks in one brisk beating. Dissolve soda in sour milk. Add milk alternately with all sifted dry ingredients. Add vanilla. Mix until smooth. Pour into a greased and floured shallow pan (8 x 12 inches). Then spread batter with brown sugar meringue: beat 2 egg whites until they hold a peak, but are not dry. Slowly add 1 cup of packed brown sugar and continue beating until smooth. Spread over raw cake batter. Sprinkle with 1/2 cup broken nutmeats. Bake in moderate oven (350°) 45 to 50 minutes. *Judy Scott*

TROPICAL FRUITCAKE

2 lbs. Brazil nuts, unshelled
1 c. maraschino cherries, drained
3/4 c. flour, sifted
3/4 c. sugar
1 tsp. vanilla
1 lb. dates, pitted
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs

Boil Brazil nuts 3 minutes and shell. Put whole nuts, dates and cherries in 4 quart bowl. Sift flour, sugar, baking powder and salt over them. Mix well. Beat eggs; add vanilla and stir in. Blend thoroughly. Turn in wax-lined greased loaf pan; spread evenly. Bake at 325° 2 hours or until top is brown and center firm. This recipe makes a 3 pound cake.

VARIATION:

Chop nuts, dates and cherries. Bake in baking cups. If a little dry, moisten with fruit juice. *Flora L. Fry*

UPSIDE DOWN CAKE

3 eggs
1 c. sugar
5 T. juice
1 tsp. baking powder
1/4 lb. butter
1 c. brown sugar
Fruit

Melt butter in dish; add brown sugar, then fruit. Pour batter on top - batter is made of first 4 ingredients. Bake at 350° 30 to 40 minutes.

WALDORF ASTORIA CAKE

1/2 c. butter
1 1/2 c. sugar
2 eggs
2 bottles red cake coloring
2 T. cocoa
1 c. buttermilk
1 tsp. vanilla
1 tsp. salt
1 T. vinegar
1 tsp. baking soda
2 1/4 c. flour, sifted

Cream until very fluffy - butter, sugar, and eggs. Make a paste with bottles of cake coloring and cocoa; add this to the shortening, sugar and eggs. Add alternately buttermilk, flour, salt and vanilla. Blend vinegar and soda and fold in. Bake in two 8 inch pans 25 to 30 minutes at 350°.

Katherine Fulton

Apple Cake

1 pkg. yellow cake mix
1 can apple pie mix
4 eggs
1/2 c. oil
1/4 lb. margarine
1/2 c. powdered sugar
1 c. flour

Blend cake mix, eggs and oil until smooth. Add apple pie mix. Don't over stir. Spread in greased and floured 9 x 13 inch pan.

Make topping by mixing together margarine, powdered sugar and flour. Crumbly. Sprinkle over cake. Bake at 350° about 30 minutes. Glaze with powdered sugar icing if desired.

Jo Cox

Apple Cake

(Serves 18)

2 c. sugar
1/4 c. orange juice
1 c. oil
2 1/2 tsp. vanilla
4 eggs
3 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. chopped nuts

Beat together at high speed for 10 minutes, the eggs, sugar, oil, juice and vanilla. Blend in dry ingredients. Fold in nuts.

Make a filling of:
2 c. thinly sliced apples
3 T. sugar
1 tsp. cinnamon

Put 1/3 batter in well-greased pan. Arrange 1 cup apple slices on top and sprinkle with 1/2 of sugar-cinnamon mixture. Add remaining batter. Bake at 350° for 1 1/2 hours. Cut in squares. This can be fixed ahead and frozen. Top with Cool Whip. *Effie Mullett*

Apple Cake

1 can Wilderness apple pie filling
2 c. flour
1 c. sugar
1 1/2 tsp. soda
1/2 tsp. salt
2 eggs, beaten
2/3 c. oil
1 tsp. vanilla
1/2 c. chopped walnuts

Put the apple pie filling in the baking pan. Over this sift the flour, sugar, soda and salt. Add the eggs, oil, vanilla and walnuts. Stir and mix in pan. Bake 30 to 40 minutes in 350° oven. Remove from oven and prick with fork. Cook slowly 1/2 cup sugar, 1/2 cup sour cream and 1 teaspoon soda, stirring until it comes to boil. Add 1/4 cup nuts. Pour over warm cake. *Nell Nida*

Diabetic Applesauce Date Cake

1 stick margarine, melted
1 1/2 c. dietetic unsweetened applesauce
1 *to* 2 T. Sugar Twin
1 *or* 2 eggs
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. cloves
1 tsp. soda
2 c. self-rising flour
3 tsp. vanilla
1 1/2 c. dates, finely chopped *and* floured
1/2 c. chopped pecans

Mix melted margarine; add applesauce, Sugar Twin, beaten eggs, spices, soda, salt and vanilla. Add flour, dates and nuts. Mix well. Put in well-greased and floured tube pan. Bake at 350° for about 30 minutes. Do not overbake. *Dorothy Middleton*

Fresh Apple Cake

1 c. salad oil
2 eggs
2 c. sugar
2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3 c. shredded apples
3/4 c. *or* 1 c. nuts
1 c. butterscotch chips

Combine salad oil, eggs and sugar and beat well. Sift together all the dry ingredients. Add shredded apples and nuts.

Spread in a 9 x 13 inch greased pan and sprinkle with 1 cup of butterscotch chips. Bake at 350° for 50 to 55 minutes. *Alma Hass*

Apple Spice Cake

1 box Betty Crocker spice cake mix
1 tsp. soda
2 eggs
1 can Wilderness apple pie filling
1/2 c. boiling water
FROSTING:
Betty Crocker coconut-pecan frosting mix

Mix in large bowl. Add the boiling water and beat 2 minutes. Bake in a 9 x 13 inch pan 35 to 40 minutes in 350° oven. Frost when cool. Can be baked in a sheet cake pan for 25 to 30 minutes. *Lois Klepinger*

Banana Cake

1 1/2 c. sugar
1/2 c. butter
2 eggs
2 1/4 c. cake flour
1/2 tsp. baking powder
3/4 tsp. soda
1/2 tsp. salt
1 c. riced bananas *or* mashed
1 tsp. vanilla
1/4 c. sour milk

Sift the sugar. Beat butter until soft and add the sifted sugar gradually. Blend until light and creamy. Beat in the eggs. Sift the flour before measuring, then resift with the rest of the dry ingredients. Add to butter and sugar mixture. Then add the other ingredients alternately. Beat batter after each addition until smooth. Bake in a 9 x 13 inch or two 9 inch layer pans which have been greased. Bake for about 30 minutes in a 350° oven. Nuts and raisins may be added to batter for variation. *Nina Cole*

Banana Nut Cake

1/2 c. butter *or* margarine
1 c. sugar
1 egg, beaten
2 lg. *or* 1 c. bananas
2 c. flour
1 tsp. baking powder
1/8 tsp. salt
1/2 tsp. soda in 4 T. milk
1/2 c. nuts

Cream butter or margarine, sugar and add beaten egg. Add bananas; mix in flour, baking powder, salt and milk.

Grease and flour pan and bake at 325° for 50 minutes. *Doris Rush*

Banana Split Cake

2 c. graham cracker crumbs
1 stick margarine, melted

Mix together and press firmly in a 9 x 13 inch pan and chill.

2 c. sugar
2 eggs
2 sticks soft margarine
1 tsp. vanilla
1 (20 oz.) can crushed pineapple
3 *or* 4 chopped bananas

Mix together on electric mixer (no less than 15 minutes) until light and fluffy, the other three ingredients and 1 teaspoon vanilla. Pour over crumb mixture, spread out evenly. Drain 1 large can pineapple; add the bananas and spread over chilled mixture. Add 1 large carton Cool Whip. Top with nuts and maraschino cherries.

Phyllis Breckbill

Bohemian Cake

1 c. butter flavor oil
1 c. brown sugar
1 c. white sugar
2 eggs
2 1/2 c. flour
1 c. buttermilk
1 tsp. each salt, cinnamon, nutmeg, soda *and* vanilla

Mix all ingredients at one time. Stir in 1 can coconut and 1 1/2 cups nuts. Bake 1 hour at 350° in a loaf or angel food pan.

ICING:

2 (3 oz.) pkgs. cream cheese
1/2 stick margarine
2 tsp. vanilla

Cream until light and fluffy. Add 1 box powdered sugar and milk if needed, and 1 1/2 cups nuts.

Evelyn Wilmeth

Butter Brickle Cake

1 pkg. butter brickle cake mix
1 pkg. instant Jell-O coconut mix
4 eggs
1/2 c. oil
1 c. hot water

Mix as for cake. Use either Bundt pan or 2 loaf pans. Bake at 350° for 1 hour.

Helen Collom

Carol's Cake

1 (29 oz.) can fruit (peaches, apricots, etc.) (juice included)
1 butter brickle cake mix (dry)
1/2 c. melted butter *or* margarine
1 c. coconut
1/2 c. chopped nuts (pecans *or* walnuts)

Layer in a 9 x 13 inch ungreased pan in order listed. Bake at 325° for 55 to 60 minutes.

Peggy Roark

The Carter Family Favorite Chocolate Cake

(large)

3 sq. unsweetened chocolate
2 1/2 c. sifted flour
2 tsp. baking soda
1/2 tsp. salt
1/2 c. (1 stick) butter (room temperature)
2 1/2 c. firmly packed brown sugar
3 eggs (room temperature)
1 1/2 tsp. vanilla
1 c. sour cream
3/4 c. boiling water

Melt chocolate on a large square of aluminum. Cool to room temperature. Grease oblong pan, 9 x 13 inches, or jelly roll pan, 15 x 10 1/2 inches. Sift flour, baking soda and salt. Set aside.

Beat butter in large bowl until light and fluffy. Add brown sugar and beat until no trace of grittiness remains. Add eggs and beat until well-blended.

(Continued Next Page)

THE CARTER FAMILY FAVORITE CHOCOLATE CAKE

(Continued)

Add chocolate and vanilla. Add flour mixture alternately with sour cream, beating after each addition with a wooden spoon. Add boiling water and stir well. Batter will be thin. Pour into pan. Bake for 35 or 40 minutes at 325°.

CHOCOLATE-PEANUT BUTTER FROSTING: (Sybil Carter's recipe)

1/2 c. cocoa
3/4 c. hot water
3/4 c. peanut butter
1 1/2 tsp. vanilla
1/4 tsp. salt
4 1/2 c. sifted confectioners' sugar

Combine cocoa and water. Add peanut butter, vanilla and salt, beating until smooth. Gradually stir in sugar and beat smooth. If needed, add a very little hot water until frosting is of spreading consistency.

Dorothy Middleton

CHOCOLATE CHIP DATE CAKE

1 c. dates, chopped
1 1/2 c. hot water
1 tsp. soda
1/2 c. margarine
1 c. sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
3/4 tsp. soda
1/4 tsp. salt
TOPPING:
1/2 c. brown sugar
1/2 c. nutmeats
1 c. chocolate chips

Mix first three ingredients together and cool. Cream margarine and sugar. Add eggs and vanilla. Sift together flour, 3/4 teaspoon soda and 1/4 teaspoon salt. Add dry ingredients to the margarine and egg mixture. Add date mixture last.

TOPPING:
1 pkg. chocolate chips *or* less
1/2 c. nuts
1/2 c. sugar

Put batter in a greased 9 x 13 inch pan. Sprinkle topping over top of batter. Bake about 40 minutes in a 350° oven.

Alma Hass

CRAZY CAKE

3 c. flour
2 c. sugar
6 T. cocoa
2 tsp. soda
1 tsp. salt
3/4 c. oil
2 T. vinegar
2 tsp. vanilla

Sift dry ingredients together into an ungreased baking pan. Make three holes for the three liquid ingredients. Over all pour 1 cup cold water; stir, then add 1 more cup water. Mix until smooth. (The batter will be real thin.) Bake in a 350° oven for 35 to 40 minutes.

Frances Finch
Marsha Libeer

FALLEN CAKE
(OR BIX MIX CAKE)

2 c. brown sugar
1 (6 oz.) pkg. Bix Mix biscuit mix
4 eggs
1 tsp. vanilla
1 T. butter
1 c. nuts

Mix all ingredients together and bake in a 9 x 15 inch greased and floured pan. Bake at 350° for 25 to 30 minutes.

Doris Hastings

COCONUT FUDGE CUPCAKES

2 c. sugar
1 c. cooking oil (Crisco)
2 eggs
3 c. flour
3/4 c. cocoa
2 tsp. soda
2 tsp. baking powder
1 c. hot coffee *or* water
1 c. buttermilk *or* sour milk
1 tsp. vanilla
1/2 c. chopped nuts (optional)
FILLING:
1/3 c. sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese, softened
1 egg
1/2 c. flaked coconut
1 c. (6 oz. pkg.) chocolate chips
FILLING:

Beat sugar, vanilla, cream cheese and egg until smooth. Stir in coconut and chocolate chips and set aside.

CUPCAKES:

Generously grease and flour muffin tins or use paper liners. Combine sugar, Crisco oil, and eggs; beat 1 minute at high speed. Add remaining ingredients except filling and nuts. Beat 3 minutes at medium speed, scraping bowl occasionally. By hand, stir in nuts. Fill muffin cups 1/3 full of batter. Drop 1 heaping teaspoon of filling mixture in batter. Bake at 350° for 20 minutes. Sprinkle top with sugar and nuts if desired. Freezes well. *Alma Hass*

EGGLESS, MILKLESS SPICE CAKE

PART A:
2 c. raisins
2 c. brown sugar
2 c. water
1 c. butter *or* shortening
2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1/2 tsp. salt
1 tsp. vanilla

Mix part A and cook on top of stove for 10 minutes. Partly cool.

PART B:
3 1/2 c. flour
2 tsp. soda
1/3 c. nuts *or* dates

Add part B to part A. Bake at 350° for 45 minutes to an hour. Makes a big cake or several loaf cakes. Keeps well. *Anna Adrian*

FRUITCAKE

Bring to boil:
2 c. sugar
2 c. raisins
1 1/2 c. water
1/4 c. brandy
1/4 c. port (wine)
Add:
1/2 lb. candied fruit
10 big gumdrops (optional)
1/2 c. chopped nuts
Sift in:
1 1/4 tsp. salt
2 tsp. cinnamon
1 tsp. cloves
2 tsp. soda
3 c. flour

Sugar-raisins mixture should be cooled before adding flour. Makes a 3 to 4 pound cake. Should be divided into 2 loaf pans for baking. Bake at 350° for 45 minutes to 1 hour. *Anna Adrian*

"GOOEY" BUTTER CAKE

1 lg. *or* 2 sm. eggs
1 box yellow cake mix
1 stick butter *or* margarine
3 T. water

Mix together and press into a 9 x 13 inch cake pan.

Top with:

2 eggs
1 (8 oz.) pkg. cream cheese
1 lb. box powdered sugar

Mix and pour over cake mixture. Bake at 350° about 40 minutes.

Effie Mullett

MISSISSIPPI MUD CAKE

2 sticks margarine
2 T. cocoa
2 c. sugar
1 tsp. vanilla
1 1/2 c. flour
1 1/2 c. coconut
4 eggs
1 1/2 c. pecans
1/4 tsp. salt

Cream sugar, margarine, eggs and vanilla. Add sifted flour, cocoa and salt. Add nuts. Beat 2 minutes, then pour into a greased 9 x 15 inch pan. Bake 35 to 40 minutes at 350°.

Remove from oven and top immediately with 1 large jar of marshmallow creme. Let cool, then frost with the following:

1 (1 lb.) box powdered sugar
1/2 c. cocoa
1 stick margarine
1/2 c. condensed milk
1 tsp. vanilla
1 c. pecans

Cream all this together and spread on the cooled cake. Refrigerate.

Frances Finch

MISSISSIPPI MUD CAKE

1 c. margarine
2 c. sugar
1 tsp. vanilla
1 1/2 c. pecans
4 eggs
1/3 c. cocoa
1 1/2 c. flour
1 1/2 c. coconut

FROSTING:

1 stick margarine
1/2 c. cocoa
1/2 c. Carnation milk
1 box powdered sugar

OR:

A box icing mix may be used if desired

Cream together margarine, eggs, sugar, vanilla and cocoa. Add flour, pecans and coconut. Grease and flour a 9 x 13 inch pan. Bake at 350° for 40 minutes. When you take it from the oven, cover with 1 jar marshmallow creme or 10 ounce package of miniature marshmallows. After cool, frost.

Gertrude Jeter

NO BAKE FRUITCAKE

3/4 c. milk
1 lb. marshmallows
1 lb. graham crackers
1 lb. seedless white raisins
1 pt. mixed fruit
4 c. nuts

Heat milk, dissolve marshmallows. Crush crackers (not fine); mix with fruit and nuts. Add 1/2 cup wine (Mogen David) to milk-marshmallow mixture and add to crackers and fruit. Blend well but do not overmix. Put in a 2 quart dish. Press mixture to shape of container. Keep in refrigerator.

Doris Hastings

Oatmeal Chocolate Chip Cake

PART 1:
1 1/2 c. boiling water
1 c. quick oatmeal
1/2 c. chocolate chips
PART 2:
1 c. margarine
2 eggs
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
PART 3:
1 1/2 c. sifted flour
1 tsp. soda
1/2 tsp. salt

Mix boiling water, oatmeal and chocolate chips and set aside. Cream together margarine, sugar, eggs and vanilla. Add the first two mixtures together. Then add the sifted ingredients. Pour in a large Pyrex, well-greased and sprinkle with 1/2 cup walnut meats and 1 cup chocolate chips. You can use coconut also. Bake at 350° about 45 minutes in a 9 x 12 inch pan.

Alma Hass

Orange Cake

1/2 c. shortening
1 c. sugar
1 c. sour milk
1 c. raisins
1 orange peel
2 c. flour
1 tsp. soda
Pinch of salt
1/2 *to* 1 c. sugar
Juice of 1 orange

Grind raisins and orange peel. Bake in a 13 x 9 inch pan in a moderate oven, 350°, for 35 minutes. While still hot, sprinkle with the 1/2 to 1 cup sugar and squeeze the juice of the peeled orange over to dissolve the sugar.

Very good hot or cold.

Nadine Dymond

Orange Cake

1 lb. chopped orange candy slices
2 c. walnuts
1 lb. pkg. dates, chopped
1 c. flaked coconut (3 1/2 oz. can)
1/2 c. flour (mix with fruit *and* nuts)
1 c. butter *or* margarine
2 c. sugar
4 eggs
1 tsp. soda
1/2 c. buttermilk
3 c. flour
1/2 tsp. salt
1 c. orange juice
2 c. powdered sugar

Mix butter or margarine and sugar until light. Add eggs, one at a time. Combine soda with buttermilk, add to above with 3 cups flour and 1/2 teaspoon salt. Add fruit mixture and mix well. Put into a large greased and floured tube pan. Bake at 300° for 1 hour and 45 minutes.

Mix 1 cup orange juice and 2 cups powdered sugar. Pour over the *hot* cake and let cake cool. Let stand in pan in refrigerator for 24 hours. Remove from the pan and wrap in foil.

Effie Mullett

No one is unemployed who minds his own business.

PERSIMMON BLACK WALNUT CAKE

3/4 c. sugar
3 T. melted butter
1/2 c. milk
2/3 tsp. baking powder
1/2 tsp. cinnamon
Pinch of ground cloves
1 egg, beaten
1 c. *plus* 6 T. sifted flour
1/2 c. persimmon pulp
2/3 tsp. soda
1/2 tsp. salt
1/4 c. chopped black walnuts

Blend dry ingredients together; add butter, milk and persimmon pulp. Mix until well-blended. Add egg and walnuts. Pour into well-greased 8 x 8 inch pan. Bake in a 350° oven for 35 minutes or until done.

I double this recipe and use a 9 x 13 inch pan. Ice with a caramel icing.

Lena M. Birt

PINEAPPLE SHEET CAKE

2 c. flour
2 c. sugar
1 (20 oz.) can crushed pineapple *and* juice
1 tsp. vanilla
1/2 c. nuts
2 tsp. soda
2 eggs, slightly beaten
ICING:
1 (8 oz.) pkg. cream cheese, softened
1 3/4 c. powdered sugar
1 stick margarine

Mix the eggs, sugar, flour, pineapple, soda, nuts and vanilla thoroughly by hand. Pour into greased and floured sheet pan, 15 1/2 x 10 1/2 x 1 inch. Bake at 350° for 25 minutes.

Beat frosting until smooth and put on cake while hot.

Dorothy Wilson
Peggy Roark

PRUNE CAKE

1 1/2 c. sugar
1 c. oil
3 eggs
2 c. flour
1 tsp. soda
1 tsp. each cinnamon, nutmeg, allspice *and* salt
1 c. buttermilk
1 c. cooked prunes (mushy)
1 c. chopped nuts
1 tsp. vanilla

Blend sugar, oil; then add eggs. Sift dry ingredients together. Mix all ingredients together well. Bake 1 hour at 300°. When done punch holes in cake and pour sauce over cake while hot.

BUTTERMILK SAUCE:
1 c. sugar
1/2 c. buttermilk
1/2 c. margarine
1/2 tsp. soda
2 tsp. vanilla

Boil 1 minute; do not beat. Pour over cake.

Evelyn Wilmeth

Pumpkin Crunch Cake

1 c. milk
3 eggs
1 c. sugar
1 tsp. cinnamon
1/4 tsp. ginger
1/8 tsp. cloves
1/2 tsp. salt
1 (No. 2 1/2) can pumpkin
1 pkg. yellow cake mix
1 1/2 sticks margarine
3/4 c. chopped nuts

Mix eggs, milk, sugar, pumpkin and spices. Pour into a 9 x 13 inch pan. Sprinkle dry cake mix over top of mixture. Drizzle melted margarine over top. Sprinkle nuts on top and bake 1 hour at 350° or until browned. Can be served with Cool Whip on top if desired. *Gertrude Jeter*

Soda Cracker Cake

3 egg whites
1/2 tsp. cream of tartar
1 c. sugar
18 soda crackers, crushed
1 c. chopped nuts
1/2 pt. whipping cream
1 sm. can crushed pineapple
1 T. vanilla

Beat egg whites until frothy; add cream of tartar. Beat until stiff. Gradually add sugar a tablespoon at a time. Add nuts, vanilla and crackers. Bake 30 to 40 minutes at 325°. Cool. Whip cream; add 2 tablespoons sugar. Pour pineapple and whipped cream on top of cake. Chill. Coconut may be sprinkled on top if desired.

Dorothy Middleton

Spiced Cupcakes

1/2 c. margarine
1 1/2 c. brown sugar
2 eggs
2 c. flour
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
1 c. buttermilk
1 c. nuts

Beat margarine, sugar and eggs together. Sift together flour, nutmeg, cinnamon and soda. Add sifted dry ingredients to margarine mixture alternating with 1 cup buttermilk. Fold in 1 cup nuts. Bake 20 minutes at 400°. Batter will keep several weeks in refrigerator. *Dorothy Middleton*

Spiced Pumpkin Cake

1 pkg. spice cake mix
3/4 c. milk (if pumpkin is dry, 1 c.)
1 c. chopped dates
1/4 c. chopped maraschino cherries
2 eggs
1 c. pumpkin
1 c. nuts
FROSTING:
1/2 c. brown sugar
1 stick margarine
4 T. cream
1 1/2 tsp. vanilla
3 c. powdered sugar
Nuts *and* cherries (optional)

Mix cake mix, eggs, pumpkin and milk. Beat well. Add dates, nuts and cherries. Bake in angel food pan at 350° for 1 hour or until done when tested with toothpick.

Eleanor Legleiter

SUGARLESS ALMOND-APRICOT FRUITCAKE

1 1/2 c. whole blanched almonds
1 c. whole wheat flour
1 1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
3 T. vegetable oil
2 eggs
1/2 c. dried apricots, quartered
1 c. golden seedless raisins
1 1/2 c. grated carrots
1/2 c. apple juice
3 T. grated orange rind

Spread almonds in shallow baking pan; toast in 350° oven for 10 minutes. Cool. Grind 3/4 cup of toasted almonds in electric blender, stop and go fashion. Combine with remaining ingredients, mixing well. Turn into two greased and floured 7 1/2 x 3 1/2 x 2 1/4 inch loaf pans. Bake at 350° for 50 minutes or until cake starts to pull away from sides of pans. Invert onto wire racks.

VARIATION:

1/2 cup honey may be mixed into batter. *Dorothy Middleton*

TRIPLE CHOCOLATE CAKE

1 pkg. chocolate cake mix
1 3/4 c. milk
1 (12 oz.) pkg. Baker's chocolate flavor baking chips
1 pkg. Jell-O instant pudding mix (chocolate)
2 eggs

Combine cake mix, pudding mix, milk, eggs and chips in a large bowl. Mix by hand until well-blended, about 2 minutes. Pour into a greased and floured 10 inch Bundt or tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly greased. Do not overbake. Cool 15 minutes in pan, remove from pan and finish cooling on rack. Sprinkle with confectioners' sugar, if desired. (Follow directions.) *Rosemary Benn*

UGLY DUCKLING PUDDING CAKE

1 pkg. yellow cake mix
1 (16 oz.) can fruit cocktail (including syrup)
4 eggs
1/2 c. firmly packed brown sugar
1 pkg. Jell-O instant lemon pudding mix
1 c. Angel Flake coconut
1/4 c. oil
1/2 c. nuts, chopped (optional)

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed. Pour into greased and floured 13 x 9 inch pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake. Cool in pan 15 minutes. Spoon hot butter glaze over warm cake. Top with Cool Whip if desired.

BUTTER GLAZE:

Combine 1/2 cup butter, 1/2 cup sugar and 1/2 cup evaporated milk in saucepan; boil 2 minutes. Stir in 1 1/3 cups Angel Flake coconut.

Rosemary Benn

CARAMEL FROSTING

1 c. brown sugar
1/2 c. white sugar
1 T. flour
2 T. butter
1/2 c. milk *or* cream

Cook slowly until thickened. Remove from heat. Cool slightly and spread on cake. *Peggy Roark*

Chocolate Cake Icing

Cook in double boiler until thick:
1 can Eagle Brand milk
2 sq. unsweetened chocolate

Will ice a 13 x 9 inch cake.

Barbara Headrick

Chocolate Frosting

3 T. cocoa
1 c. sugar
1/4 c. margarine
1/4 c. milk

Mix all ingredients. Boil one minute. Remove from heat. Beat until thick and spread on cake.

Peggy Roark

Quick Fudge Frosting

1/4 c. butter
1/2 c. cocoa
1 c. sugar
1/4 c. milk
Pinch of salt
1/4 tsp. vanilla (optional)

Melt butter and add other ingredients, stirring until dissolved. Bring to a rolling boil for 1 minute. Beat until creamy and thick enough to spread.

Anna Adrian

Golden Butter Icing

1/2 c. butter
2 T. sour cream
1/4 tsp. vanilla
2 c. sifted confectioners' sugar

Lightly brown butter; add cream. Add vanilla. Add sugar and beat until smooth and thick enough to spread.

Marsha Libeer

Fudge Frosting

1/4 c. butter *or* margarine
1 c. sugar
1/4 c. milk
1/2 c. chocolate chips
1 tsp. vanilla

Combine butter, sugar and milk. Bring to a rolling boil. Remove from heat; add chocolate chips and vanilla. Beat until spreading consistency.

Ruth Anderson

Basic Butter Cream Frosting

1/2 c. shortening
1 lb. powdered sugar
1/8 tsp. salt
1 *to* 2 tsp. vanilla
1/3 c. milk

Beat with mixer about 5 to 7 minutes.

Vicky May

Minute Fudge Frosting

1 oz. bitter chocolate
1/3 c. milk
1/4 tsp. salt
1 c. sugar
1/4 c. shortening
1 tsp. vanilla

Mix the chocolate, sugar, milk, shortening and salt in a saucepan. Bring slowly to a full boil, stirring constantly and boil 1 minute. Add vanilla. Beat until thick enough to spread. If frosting become too thick, add 1 tablespoon of cream.

Martha Jarvis

THREE MINUTE ICING

1/3 c. Karo
2 egg whites
1/2 tsp. cream of tartar
3/4 c. sugar
2 T. water
1 tsp. vanilla

Place all ingredients in top of double boiler; beat over boiling water 3 minutes. (Use high speed of electric mixer.) *Katherine Fulton*

SEVEN MINUTE ICING

1 c. powdered sugar
3 T. cold water
Pinch of salt
1 egg white, unbeaten
1/2 tsp. vanilla

Place ingredients in top of double boiler; beat over boiling water 7 minutes; add 7 or 8 marshmallows.

From 20th Century Cookbook
Selected by Katherine Fulton

PIES

ANGEL PIE

11 graham crackers, rolled fine
1 c. sugar
1 c. nuts, chopped *or* 1/2 c. nuts *and* 1/2 c. dates
3 eggs
2 tsp. baking powder

Beat eggs and sugar. Add cracker crumbs and baking powder, nuts and dates. *Mary Hereford*

CHOCOLATE PIE

15 big marshmallows
5 sm. chocolate candy bars
1/2 c. milk
1 c. whipped cream

Put marshmallows, milk, and candy bars in top of double boiler to melt. Stir to combine ingredients. Set aside to cool. Add whipped cream and blend. Pour into graham cracker crust and let set. (Can be frozen.)

Barbara Headrick

CHOCOLATE ALMOND PIE

3 c. milk
1/2 tsp. cinnamon
2 pkgs. regular chocolate pudding mix

Cook until boils. Cool. 1 cup whipping cream or 1 package Dream Whip. Whip and fold into pudding with 1/2 cup slivered almonds. Save some of each for garnish. Turn into cooled baked 9 inch pie shell. Garnish with almonds, whipped cream. Chill thoroughly. Serves 8. *Zelma Myers*

CHOCOLATE PIE

Cook one small package chocolate pudding, then dissolve one envelope unflavored gelatin in 1/4 cup cold water. Soften one pint vanilla ice cream and fold into above mixture. Pour into baked pie shell and keep in refrigerator until served.

Barbara Young

SOUTHERN SWEET CHOCOLATE PIE

1 (4 oz.) pkg. Baker's German sweet chocolate
1 2/3 c. (14 1/2 oz. can) evaporated milk
3 T. cornstarch
2 eggs
1 unbaked (9 inch) pie shell
1/2 c. chopped pecans
1/4 c. butter
1 1/2 c. sugar
1/8 tsp. salt
1 tsp. vanilla
1 1/3 c. Baker's Angel Flake coconut

Melt chocolate with butter. Remove from heat, blend in milk, mix sugar, cornstarch and salt; beat in eggs and vanilla. Slowly add chocolate. Pour into shell. Sprinkle with coconut and nuts. Bake 375° for 40 minutes. Cover with aluminum foil and bake until top is puffed and cracked in center, about 20 minutes longer. Cool at least 3 hours before serving.

Barbara Headrick

CHOCOLATE BROWNIE PIE

Melt together over hot water:
2 sq. unsweetened chocolate (2 oz.)
2 T. butter
Beat together with rotary beater:
3 eggs
The chocolate mixture
1/2 c. sugar
3/4 c. dark corn syrup

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CHOCOLATE BROWNIE PIE
(Continued)

Mix in 3/4 cup pecans. Pour into unbaked pie shell. Bake just until set. Serve slightly warm or cold with whipped cream. Bake 375° for 40 to 50 minutes. *Barbara Headrick*

PECAN PIE

3 eggs, slightly beaten
1/8 tsp. salt
2/3 c. pecan meats
1 c. Karo syrup
1 c. sugar
1 tsp. vanilla

Mix all ingredients and add nuts last. Bake in 9 inch unbaked pie shell. Bake at 450° for 10 minutes, then reduce heat to 350° and bake until knife blade inserted comes out clean.

Gwen Kennedy

GRASSHOPPER PIE

24 chocolate Hydrox cookies (cream filled), crush fine. Add 1/4 cup melted butter. Reserve 1/2 cup for top. Fit into large pie pan. Gradually add 1/4 cup creme de menthe to 1 jar marshmallow creme.

Mix until blended. Fold in 2 cups heavy cream, whipped. Pour into pie crust. Sprinkle with remaining crumbs. Freeze. *Zelma Bowers*

CREAM PIE
(Banana Cream, Coconut Cream, Chocolate)

2/3 c. sugar
1/3 tsp. salt
2 c. scalded milk
2 T. butter
1/3 c. cornstarch *or* 1/2 c. flour
3 eggs
1 tsp. vanilla

Scald milk. Blend sugar, flour, salt and stir in milk. Cook until thick. Stir mixture into egg yolk. Cook 2 minutes. Cool. Add butter and vanilla. For chocolate pie add 1 square baking chocolate or 1/3 cup cocoa to hot milk. Use 1 tablespoon less of flour.

Gwen Kennedy

CUSTARD PIE

3 eggs *and* 2 egg yolks *or* 4 eggs, slightly beaten
1/2 c. sugar
2 1/2 c. milk
Nutmeg
1/2 tsp. salt
1 tsp. vanilla

Beat eggs slightly and add sugar and salt. Add milk and vanilla. Strain custard mixture into unbaked pie shell and sprinkle generously with nutmeg. Bake in hot oven 425° 25 to 35 minutes or until knife inserted comes out clean. For coconut custard pie add 1 cup shredded coconut into custard mixture before pouring into pie shell.

Bea Ensz

CUSTARD PIE

Scald:
2 c. milk
Add slowly to:
1/8 tsp. salt
1/2 c. sugar
3 eggs, beaten
1 tsp. vanilla

Pour into 8 inch pastry shell and top with nutmeg. Bake in hot oven 425° for 30 minutes. *Gwen Kennedy*

LEMON PIE

Joanne Stoneking

Combine:
3/4 c. sugar
Grated rind *and* juice of 1 lemon
2 T. cornstarch
Add and beat:
1 whole egg
3 egg yolks
1/8 tsp. salt
Stir in:
1 c. water *and* 1 T. butter

Cook in double boiler, stirring frequently until thickened. Cool. Pour into 8 inch pastry shell.

TOP WITH MERINGUE:

3 egg whites and 3 tablespoons cold water beaten until white and frothy. Add 3 tablespoons powdered sugar and 1 teaspoon vanilla.

Beat until very stiff. Sugar must be completely dissolved. Seal edges with meringue so pie won't weep. Brown at 425°. Keep out of drafts while cooling.

Gwen Kennedy

PUMPKIN PIE

(Made in double boiler)

3/4 c. sugar
1/2 tsp. nutmeg
2 c. evaporated milk, do not dilute (don't use plain milk, it will curdle)
2 T. cornstarch
1/4 tsp. cloves
1 egg, beaten
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. ginger
1 c. pumpkin

Mix sugar, spices, cornstarch and salt together. Add milk gradually, then pumpkin. Cook in double boiler until quite thick. Add beaten egg 2 to 3 minutes before last cooking. Cool slightly and pour into baked pie shell. Top with whipped cream topping.

PUMPKIN PIE

Combine and heat:
2 c. evaporated milk
2 c. Royal Prince pumpkin
1 T. butter
Combine and add to above mixture:
1 1/2 tsp. cinnamon
1/4 tsp. ginger
2 T. cornstarch
1 c. brown *and* white sugar, mix
1/2 tsp. allspice
1/2 tsp. salt

Beat 2 eggs. Pour pumpkin mixture into the eggs and mix well. Pour into unbaked pie shell. Bake 10 minutes at 400°. Reduce heat to 350° and bake 45 minutes more or until begins to rise in middle. *Gwen Kennedy*

BLUEBERRY CREAM CHEESE PIE

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 eggs
2 T. lemon juice
1 can blueberry pie filling
1 graham cracker crust

Cream the package of cream cheese with the sugar. Add the eggs one at a time and beat until well-blended. Mix in lemon juice. Pour over graham cracker crust. Bake 20 minutes at 350°. Cool. Spoon on can of blueberry pie filling. Refrigerate.

Barbara Young

STRAWBERRY PIE

Bake and cool one (9 inch) pie crust. Wash and hull 1 quart fresh strawberries. Cut up 1 cup berries.

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STRAWBERRY PIE
(Continued)

Mix 1 cup sugar, 3 tablespoons cornstarch in 2 quart saucepan. Stir in 1 cup water gradually until smooth. Add cut up berries. Cook and stir over medium heat until thick and clear. Stir in a few drops red food coloring. Cool. Stir in remaining berries (whole). Pour into pie shell. Garnish with whipped topping. *Effie Mullett*

STRAWBERRY PIE

1 baked pie shell
1 c. sugar
2 T. cornstarch
1 qt. strawberries
1 c. water
Red food coloring

Clean berries thoroughly, take one cup of the berries, sugar and water put in blender for a few seconds or mash berries, add cornstarch and food coloring and cook about 3 minutes until clear. Sieve and pour over the rest of the berries which have been placed in cooled crust. Chill. Serve with whipped cream. *Hazel Bogart*

STRAWBERRY-RHUBARB PIE

Preheat oven to 425°. Prepare 2 crust pie shell.

Combine:
1 1/4 c. sugar
1/4 tsp. salt
1/3 c. all-purpose flour

Sprinkle 2 tablespoons of this mixture in bottom of pie shell. Add remaining mixture to 2 cups diced rhubarb and 1 pint fresh strawberries. Pour into pie shell. Dot with 2 tablespoons butter. Bake 40 to 50 minutes until crust is golden brown. (Try the paper sack method for baking as shown under "Helpful Hints").

Gwen Kennedy

GOLDEN RAISIN PIE

(9 inch pie pan - 375° oven 10 minutes; 350° oven 25 minutes. Serves 8)

1 1/2 c. golden raisins
1 stick margarine *or* butter
1 1/4 c. sugar
1/4 tsp. salt
1/2 c. chopped pecans
1/3 c. water
4 unbeaten eggs
1/2 tsp. cinnamon
2 tsp. lemon juice *or* vinegar

Cook raisins in water until soft over low heat about 5 minutes. While hot add sugar, cinnamon, salt and butter and lemon juice. Mix well and cool; add unbeaten eggs and beat until foamy. Add nuts and pour into unbaked pie shell. *Ione Clark*

MOCK APPLE PIE

1 1/2 tsp. cream of tartar
1 1/2 c. sugar
1/2 tsp. nutmeg
1 1/2 c. water
1 1/2 tsp. cinnamon

Bring to boil. Line pie tin with crust. Break 12 to 14 soda crackers. Pour mixture over them. Add top crust. Bake at 350° until brown.

Geneva Minter

APPLE CREAM PIE

1 unbaked pie shell
Slice *and* quarter 4 *or* 5 apples

Mix together 1 cup brown sugar, 1/4 cup flour, 1 teaspoon cinnamon and 1/8 teaspoon salt, put apples, core side down, in pie shell, put 3/4's of sugar mixture over apples, add 1 cup heavy cream. Sprinkle rest of sugar over top. Bake 400° for 10 minutes, then 350° for 50 to 60 minutes.

PAPER BAG APPLE PIE

1 unbaked 9 inch pastry shell
1/2 c. sugar
1/2 tsp. nutmeg
3 *or* 4 lg. baking apples (2 1/2 lbs.)
2 T. flour
Cinnamon
TOPPING:
1/2 c. sugar
1/2 *to* 1/4 c. butter *or* margarine, cut together
1/2 c. flour

Pare, core and quarter apples. Add sugar, flour and spices. Put in pastry shell. Sprinkle topping over apples. Slide pie into heavy brown paper bag large enough to cover pie. Fold open end over and fasten with paper clips. Place on cookie sheet. Bake in hot oven 425° for one hour. Split bag open, remove pie and cool. *Gwen Kennedy*

OATMEAL PIE CRUST

1 1/2 c. flour
1/2 tsp. salt

Cut in 2/3 cup shortening. Add 1/2 cup quick cook oatmeal. Stir in 6 tablespoons water. *Barbara Headrick*

MERINGUE
(NEVER FAIL)

Combine 2 tablespoons sugar and 1 tablespoon cornstarch in pan. Add 1/2 cup water. Cook until thick and clear. Beat 3 egg whites with 1/2 teaspoon salt and 1/2 teaspoon vanilla until soft mounds form. Add 6 tablespoons sugar gradually. Add cornstarch mixture. Continue beating until stiff. *Barbara Headrick*

NO WEEP MERINGUE

Beat 3 egg whites until they peak. Mix 3 tablespoons sugar, 1 tablespoon cornstarch, 1/2 cup water and pinch of salt. Boil until clear and beat into egg whites. Spread on pie and bake at 450° until brown, 5 to 6 minutes.

Joanne Stoneking

FRUIT AND CREAM PIE

1 (4 oz.) pkg. cream cheese, softened
1/2 c. Cool Whip
1 (4 oz.) pkg. Jell-O (any flavor)
1 1/4 c. water
1/2 c. powdered sugar
1 graham cracker crust
1 (4 oz.) pkg. vanilla pudding
2 c. fruit, sliced

Mix cream cheese and sugar in large bowl until well-blended. Stir in Cool Whip. Spread in crust and refrigerate. Mix Jell-O, pudding mix and water in medium saucepan until smooth. Cook on medium heat, stirring constantly, until mixture just comes to a boil. Stir in fruit. Spoon over cream cheese layer. Refrigerate 4 hours or until set. Garnish as desired. Store leftover pie in refrigerator.

Vivian Baer

PECAN PUMPKIN PIE

3 eggs
1 c. sugar
2/3 c. corn syrup
1 tsp. vanilla
1 (9 inch) pie shell, unbaked
1 can Libby's solid pack pumpkin
1 tsp. pumpkin pie spice
1/2 stick margarine
1 c. pecan halves

Stir together 1 slightly beaten egg, pumpkin, 1/3 cup sugar and pie spice. Combine 2 beaten eggs, corn syrup, 1/2 cup sugar, margarine and vanilla. Stir in nuts. Spoon over pumpkin mixture. Bake at 350° for 50 minutes or until filling is set. *Janett Barton*

CARROT PIE

1/2 c. sugar
2 eggs, beaten
1 1/2 c. mashed carrots
1/4 tsp. nutmeg
1 T. cornstarch
2/3 c. milk
1 tsp. vanilla
1 unbaked 9 inch pie shell

Combine sugar and cornstarch. Add eggs, milk, carrots and vanilla. Mix thoroughly. Pour into pie crust and sprinkle with nutmeg. Bake at 375° for 45 minutes or until firm. Makes 6 servings. *Faye Schmidt*

PIE CRUST

3 c. flour
1 T. sugar
1/2 c. ice water
1/2 tsp. salt
1 1/2 c. butter shortening
1 T. vinegar

Mix flour, salt and sugar together. Add shortening, water and vinegar. Mix together using knife or pastry tool. Divide into four (4) balls and refrigerate until cold. Take one of the balls and add a little flour and roll out. Place in pie pan. Continue as needed. If making a two crust pie, brush the top crust with milk and sprinkle with sugar. Bake 35 to 40 minutes at 400°. *Woody Woodside*

NEVER FAIL PIE CRUST

2 1/2 c. flour
2/3 c. oil
1 tsp. salt
1/4 c. water

Mix, divide and roll between 2 sheets of waxed paper.

Phyllis Snodgrass

STIR 'N ROLL PASTRY

2 c. flour
1/2 c. vegetable oil
1 1/2 tsp. salt
1/4 c. whole milk (cold)

Mix flour and salt together. Form a well in center and add vegetable oil and milk measured together in the same cup. Stir lightly until dough is mixed. Round up dough, divide in half. Place 1/2 between 2 sheets of waxed paper - 11 inch square. Roll out gently until circle of dough reaches the edges of the waxed paper. Peel off top paper. Lift bottom paper and pastry by the top corners. Place paper side up in 8 or 9 inch pie pan. Peel off paper. Ease and fit pastry into pan. Trim to the rim. Put filling in and top with second round of pastry. Bake 40 minutes at 425°. One crust pie should be pricked with a fork and baked 8 to 10 minutes at 475°. Cool crust before filling. *Martha Jarvis-Cox*

IMPOSSIBLE PUMPKIN PIE

3/4 c. sugar
1/2 c. biscuit mix
1 (13 oz.) can evaporated milk
2 tsp. vanilla
2 eggs
1 (16 oz.) can pumpkin
2 1/2 tsp. pumpkin pie spice

Heat oven to 350°. Lightly grease 9 or 10 inch pie plate. Beat all ingredients until smooth, about two minutes, with a hand beater. Pour into pie plate. Bake 50 to 55 minutes or until golden brown and knife inserted in the center comes out clean. *Nadine Kraus*

Lemon Meringue Pie

1 tsp. lemon rind, grated
Walnut-sized piece of margarine
1 1/2 c. sugar
3 T. flour (rounded)
1/2 tsp. cream of tartar
Juice of 1 1/2 lemons
1 c. boiling water
6 eggs
1 T. cornstarch

Mix 1 cup of sugar, cornstarch, flour and lemon rind. Add juice and stir. Beat egg yolks and add to mixture. Add boiling water, dash of salt and cook until thick. Beat egg whites until foamy with 1/2 teaspoon cream of tartar and add 1/2 cup sugar. Beat until satin looking. Add about half of the egg whites to the filling and fold in gently while hot. Put into baked crust. Top with remaining meringue. Bake 15 minutes at 350° until meringue is browned.

Gertrude Jeter

Quick Pie

2 frozen pie crusts
1 can pie filling

Place 1 crust on bottom of 9 inch pie pan. Place filling inside the pie crust. Cover with remaining pie crust. Bake according to pie crust instructions. HA! HA! IT'S HOMEMADE.

Phyllis Snodgrass

Time Saving Pie Dough Mix

1 (5 lb.) sack Gold medal flour
1 (3 lb.) can Crisco
Salt

Mix the flour and Crisco together; add enough salt. Then store the mixture until needed. It will not spoil. Does not need to be refrigerated.

Deena Cougher

Pie Crust

1 c. flour
1/2 tsp. salt
1/4 c. milk
1/2 c. shortening

Mix and roll. This recipe makes 2 crusts. *Edith Mood*

Vinegar And Egg Pastry

4 c. flour
1 tsp. sugar
1 1/2 tsp. salt
1 1/2 c. shortening
1 egg
1 T. vinegar
1/2 c. cold water

Blend dry ingredients in mixing bowl. Cut in shortening with pastry blender until size of peas. Blend egg, vinegar and water. Sprinkle over mixture and toss with a fork until you can form a ball. Chill. This amount makes 5 single crusts. May be stored in refrigerator in plastic bag several days. *Billy Bork*

Meringue For A Big Pie

2 T. sugar
1 T. cornstarch
1/2 c. water
3 egg whites
Dash of salt
Vanilla
6 tsp. sugar

Cook 2 tablespoons sugar, cornstarch, 1/2 cup water over low heat until clear. Cool. Beat until frothy- 3 egg whites, dash of salt and vanilla. Add 6 teaspoons sugar and beat until it holds peaks. Beat in cornstarch mixture. Bake in slow oven (250°) 12 minutes. This is good on any soft pie.

Edith Mood

Apple Pie

PREFERRED APPLES:

Wealthy August apples or Jonathan September apples.

8 apples, sliced (not too thin)
1/8 tsp. salt
1 T. flour
1/2 tsp. nutmeg
1 c. sugar
1 T. lemon juice
2 T. butter
1 tsp. cinnamon

In a large bowl place sugar, flour and spices. Add the fresh lemon juice last and mix evenly. Place sliced apples into sugar mixture to "coat them" evenly and pour into pie shell. Dot evenly with butter. Have enough apples to mound up pie as it settles when done. Bake at 400° 50 minutes. Use favorite pie crust. Woven pie shell is pretty. Sprinkle sugar on crust and cream. *Laura Claypool*

Blueberry Cobbler

1 (No. 2) can blueberries
Jiffy cake mix
1 tsp. lemon juice
1 (No. 2) can water

Place blueberries in a greased 8 x 11 inch pan. Sprinkle cake mix over berries. Add lemon juice and can of water. Bake in 400° oven 30 minutes. Serve with whipped cream or ice cream. *Doris McDaniel*

Buttermilk Pie
(Searchlight)

2/3 c. sugar
1 T. flour
1 tsp. lemon extract
2 eggs
2 T. sugar
1 c. buttermilk
2 tsp. butter
1/8 tsp. salt
1 T. lemon juice

Combine 2/3 cup sugar, flour, butter; add buttermilk, flavoring, salt, lemon juice and slightly beaten egg yolks. Mix thoroughly. Pour into a pastry-lined pan. Bake at 375° until done. Cover with meringue made of egg whites and 2 tablespoons sugar. Bake in slow oven 20 minutes.

Ione Clark

Cherry Cobbler

2 c. canned cherries
2 T. flour
3/4 c. sugar
1/2 c. juice (from fruit)

Mix sugar and flour. Stir in fruit juice. Cook until slightly thickened. Add cherries.

BATTER:

3 T. butter
1/3 c. sugar
1/2 tsp. salt
1 c. flour
1 tsp. baking powder
1/2 c. milk

Cream butter and sugar. Sift flour, baking powder and salt. Add dry ingredients alternately with milk. Put batter in greased cake pan. Pour fruit mixture over top. Bake at 325° about 30 minutes. Serve with cream or ice cream. May use apples, apricots or peaches. *Edith Mood*

CHOCOLATE CHIFFON PIE

1 T. gelatin
1/2 c. boiling water
2 sq. chocolate (1/2 c. cocoa)
1/4 c. cold water
4 eggs, separated
1 c. sugar
1/4 tsp. salt
1 tsp. vanilla

Sprinkle gelatin with cold water. Mix boiling water with chocolate; add softened gelatin to chocolate mixture. Stir until dissolved. Add egg yolks, slightly beaten, and 1/2 cup sugar, salt and vanilla. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites and 1/2 cup sugar. Put in baked pie shell. Serve with whipped cream. *Doris McDaniel*

COCONUT CHIFFON PIE

3 egg whites, stiffly beaten
3 T. (rounded) flour
2 c. coconut
1 tsp. vanilla
1 T. butter
1 c. sugar
1 c. milk

Beat egg whites; add 1/2 cup sugar. Beat 10 minutes. Mix 1/2 cup sugar, flour, butter and milk and cook until thick. Add vanilla and 1/2 the coconut to meringue mixture and then add cooked mixture. Pour into baked pie shell. Sprinkle remaining coconut on top. *Carol Kuhlman*

COCONUT PIE FILLING

3/4 c. sugar
3 T. (level) cornstarch
2 egg yolks
1 1/2 c. milk
1/2 tsp. vanilla
1/2 c. coconut
1 T. (level) butter

Mix sugar, cornstarch, egg yolks, 1/4 cup milk. Add to 1 1/4 cups hot milk and cook until thick. Add 1/2 cup coconut, 1 level tablespoon butter and the vanilla. Pour into pie crust.

For chocolate pie, omit coconut and add 1 1/2 squares unsweetened chocolate. *Eileen Bridges*

CREAM DREAM WHIP PIE

1 pkg. Dream Whip
1 (3 oz.) pkg. Philadelphia cream cheese
1/2 c. powdered sugar
1/2 tsp. vanilla
1 can cherry pie filling
Graham cracker crust (18 *or* 1 1/2 c.)

Mix 1 package Dream Whip according to directions on package; cream Philadelphia cream cheese with 1/2 cup powdered sugar and vanilla. Fold cheese mixture into crust. Put cherry pie filling over top and chill.

VARIATION:

Omit cherry pie topping and cover individual servings with fresh or thawed strawberries or peaches.

GRAHAM CRACKER CRUST:

Mix together:
Graham cracker crumbs
1/2 c. butter, melted
1/4 c. sugar

Press firmly into pan. Chill 45 minutes. Fill. *Janet Lachelt*
Katherine Fulton

DUTCH APPLE PIE

3 c. apples, diced
1/2 c. sugar
3/4 tsp. cinnamon
3/4 c. brown sugar
3/4 c. flour
1/3 c. margarine

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Dutch Apple Pie

(Continued)

Mix the apples, sugar and cinnamon together and put in an unbaked pie shell. Mix the brown sugar, flour and margarine together and put this over the apples and bake at 350° until done. *Louise (Bates) Barham*

Dutch Apple Pie

6 *or* 8 apples, sliced
1/2 c. sugar
1/2 c. lemon juice
Cinnamon
1 c. flour
1/2 c. brown sugar
1/2 c. butter

Put the apples, 1/2 cup sugar, lemon juice and cinnamon in a 9 inch pan. Mix flour, brown sugar and butter together and cover apples. Bake at 350° about 30 minutes. *Edith Mood*

English Apple Pie

3/4 c. brown sugar
3/4 c. white sugar
4 *or* 5 c. apples, peeled, chopped
1/2 c. water
5 T. (level) butter
1 c. flour
Cinnamon
2 T. cream

Rub the sugar, butter and flour together until smooth and fine. Place chopped apples in buttered Pyrex baking dish. Sprinkle this with cinnamon; over this pour 1/2 cup water and 2 tablespoons cream. Cover apples with topping mixture and bake. Serve warm with cream or cool with whipped cream. *Alma Hass*

French Cherry Pie

CRUST:
3 egg whites, beaten stiff
Fold in:
1 c. sugar
12 soda crackers, crushed
1 tsp. vinegar
1 tsp. vanilla
1/2 c. pecans
1 tsp. baking powder

Beat egg whites stiff and fold in rest of ingredients. Pour into greased 7 x 11 inch pan; bake 20 minutes at 325° or 350°.

FILLING:
1 sm. pkg. cream cheese
1/2 c. powdered sugar
1 tsp. vanilla
1 c. whipping cream

Cream the cheese, powdered sugar and vanilla. Fold in whipping cream carefully. Pour into baked shell. Cover with 1 can Wilderness cherry pie filling. Chill. *Viola Duerksen*

German Chocolate Pie

3 eggs
3 T. (heaping) flour
1/2 bar German chocolate
1 c. sugar
1 stick margarine
1 tsp. vanilla
1 c. pecans, chopped

Beat eggs well; add sugar mixed with flour. Beat well. Melt margarine with German chocolate. Add vanilla. Cool. Pour chocolate mixture into egg mixture. Mix well. Add 1 cup chopped pecans. Pour into 9 inch greased pie plate. Bake at 350° 30 to 35 minutes. Cool and freeze. Remove from freezer 15 minutes before serving. Cook only 30 to 35 minutes. Butterscotch may be used instead of chocolate.

Mary Hereford

FRENCH CHOCOLATE MINT PIE

1 c. vanilla wafer crumbs
2 T. powdered sugar
3 T. butter, melted
3/4 c. margarine, melted
1 c. powdered sugar
1/4 tsp. peppermint extract
2 eggs, unbeaten
2 sq. chocolate, melted
1 tsp. vanilla

Use first 3 ingredients for crust; press into pie pan and chill 45 minutes.

Cream margarine and add sugar gradually. Beat until fluffy. Gradually add melted chocolate, eggs one at a time, beating well after each. Fill into crust; let stand 6 hours. Serve with whipped cream or Dream Whip.

Barbara Daywalt by Katherine Fulton

FROSTY PUMPKIN ICE CREAM PIE

1 c. pumpkin
1/2 c. brown sugar
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1 qt. vanilla ice cream
Graham cracker crust
Walnut halves (for trimming)

Mix together pumpkin, brown sugar, salt and spices. Stir ice cream to soften it; fold it into pumpkin mixture. Pour into graham cracker crust. Swivel top and trim with walnut halves. Freeze until firm or until needed.

GRAHAM CRACKER CRUST:

Mix together:
1 1/2 c. (18 crackers) cracker crumbs
1/2 c. butter, melted
1/4 c. sugar

Press firmly into buttered 9 inch pie pan. Chill 45 minutes. Fill with mixture. Freeze. *Katherine Fulton*

HEAVENLY PIE

1 1/2 c. sugar
4 eggs, separated
3 T. lemon juice
1/4 tsp. cream of tartar
1/8 tsp. salt
1 pt. heavy cream, whipped
1 T. lemon rind, grated

Sift together 1 cup of the sugar and cream of tartar. Beat egg whites until stiff, but not dry. Then gradually add sugar mixture, continuing to beat until thoroughly blended. Use this meringue to line bottom and sides of well-greased 9 or 10 inch pie pan, hollowing out most of the center and being careful not to spread the meringue too close to the rim. Bake in a slow oven of 275° 1 hour. Cool. Beat egg yolks slightly, then stir in remaining 1/2 cup sugar, lemon juice, lemon rind and salt. Cook in top of double boiler over boiling water until very thick - about 8 or 10 minutes. Remove and cool. Whip the cream and combine half of it with the lemon-egg mixture and use to fill meringue shell. Cover with remaining whipped cream. Chill in refrigerator about 24 hours before you serve it. *Judy Scott*

HERSHEY BAR PIE

6 almond Hershey bars
24 lg. marshmallows
1/2 c. milk
1/2 pt. whipped cream
Nuts

Melt the Hershey bars and marshmallows over heat in double boiler; add milk.

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HERSHEY BAR PIE

(Continued)

Fold in 1/2 pint whipped cream. Add extra nuts, if desired. Pour in baked pie shell and chill.

Marylee Hays

ICE CREAM PIE

1 pt. vanilla ice cream
1 c. milk
1 pkg. chocolate instant pudding mix

Blend together lightly ice cream and milk; add package pudding mix. Beat until just mixed - about 1 minute. Pour at once into a 9 inch baked pie shell. Let stand in refrigerator 1 hour.

Doris Graham

LEMON PIE

1 1/2 c. sugar
3 T. flour
1 1/2 c. hot water
2 T. butter
1/3 c. lemon juice (fresh)
1 tsp. lemon juice
3 T. cornstarch
1 pie crust, baked (9 *or* 10 inch)
Dash of salt
3 egg yolks, slightly beaten
1/2 tsp. lemon peel, grated
6 T. sugar
3 egg whites

In a double boiler saucepan mix 1 1/2 cups sugar, cornstarch, flour and salt; gradually stir in hot water. Quickly bring to a boiling, stirring constantly. Reduce heat and cook 8 minutes or longer. Place some of the hot mixture in egg yolks bowl and beat, then slowly add all of the egg yolks to the hot mixture and stir. Bring hot mixture back to boiling point again, stirring constantly 4 minutes. Add butter, lemon peel gratings. Slowly stir in 1/3 cup fresh lemon juice. Pour into cool pastry shell. Cool to room temperature.

MERINGUE:

Beat egg whites with 1 teaspoon fresh lemon juice to soft peaks. Gradually add 6 tablespoons sugar until stiff peaks form and sugar has dissolved. Spread meringue over filling. Bake in moderate oven (350°) 12 to 15 minutes. Cool thoroughly before serving.

Laura Claypool

LIME PIE

3 eggs
1/3 c. lime juice
6 T. sugar
1/4 tsp. vanilla
1 can Eagle Brand milk
Green food coloring
Dash of salt

Beat the egg yolks until light. Beat in Eagle Brand. Add lime juice gradually and beat until thick. Fill a 9 inch pastry shell. Cover with meringue made from egg whites, sugar, dash of salt and vanilla. Brown in 375° oven. This recipe serves 6 to 8.

Louise Richert

MOCK PECAN PIE

2 eggs
3/4 c. dark syrup
3/4 c. sugar
3/4 c. quick oats
1/4 lb. butter, melted
1 tsp. vanilla

Beat eggs and sugar as for custard. Mix in rest of ingredients. Bake at 350° 35 to 40 minutes.

Ruth Keene, Katherine Fulton

"My Own" Pineapple Pie

3 egg yolks
4 T. sugar
4 T. pineapple juice
1 (No. 2) can crushed pineapple

Cook over medium heat, stirring frequently. When it begins to boil, take off heat and cool slightly.

2/3 c. pineapple juice
1 pkg. unflavored gelatin

Add gelatin to juice and stir into custard mixture. Fold one No. 2 can drained, crushed pineapple into the above mixture. Pour into baked pie shell and refrigerate several hours before serving. *Marylee Hays*

Paradise Pumpkin Pie
(KRAFT)

1 (8 oz.) pkg. Philadelphia cream cheese *plus* 1/4 c. sugar
1/2 tsp. vanilla
1 egg
1 (9 inch) pastry shell, unbaked (with high edge)
1 1/4 c. canned pumpkin
1/2 c. sugar
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg
Dash of salt
1 c. evaporated milk
2 eggs, slightly beaten

Combine softened cream cheese, sugar and vanilla, mixing until well-blended. Add eggs; mix well. Cover bottom of pastry shell. Combine remaining ingredients; mix well. Carefully pour over cream cheese mixture. Bake at 350° 65 to 70 minutes, or until done. Cool. Brush with maple syrup and garnish with nuts if desired.

Jean Drumm

Peacheesy Pie

1 (1 lb. 13 oz.) can peach slices
1 tsp. salt
2 T. butter
2 c. all-purpose flour
2/3 c. shortening

Drain peaches; reserve liquid. Combine flour with salt in mixing bowl. Cut in shortening until mixture is the size of small peas. Sprinkle 6 to 7 tablespoons peach liquid, a little at a time, over mixture while tossing and stirring lightly with fork. Add liquid to driest particles, pushing lumps to side, until dough is just moist enough to hold together. Roll out half of dough on floured surface to circle 1 1/2 inches larger than inverted 9 inch pan. Place peach filling in pastry-lined pan. Dot with butter. Cover with topping. Roll out remaining dough. Cut large slits for escape of steam. Moisten rim of bottom crust. Flute. Brush with peach juice. Bake at 425° 10 minutes, then at 350° 30 to 35 minutes. Cover edge with foil the last 20 minutes of baking.

PEACH FILLING:

1/2 c. sugar
2 T. cornstarch
2 T. corn syrup
2 tsp. pumpkin pie spice
2 tsp. vanilla extract

Combine with drained peach slices.

CHEESECAKE TOPPING:

2 eggs, slightly beaten
1/2 c. sugar
1 (3 oz.) pkg. cream cheese
1/2 c. dairy sour cream
1 T. lemon juice

Combine eggs, sugar and 2 tablespoons peach liquid in saucepan. Cook over low heat until thick. Soften cream cheese in bowl.

(Continued Next Page)

PEACHEESY PIE

(Continued)

Blend in sour cream and lemon juice with mixer. Gradually add hot mixture, beating constantly.

TIP:

If desired, cut top crust into circles and arrange on cheesecake topping.

Nadine Rogers

PECAN PIE

3 eggs
1 c. sugar (either white *or* brown)
1 c. syrup
1 c. pecans
1 tsp. vanilla
1/4 c. butter, melted

Beat eggs and sugar until thick. Add syrup, butter and nuts and vanilla. Pour into unbaked pie crust. Sprinkle some nuts on top. Bake in 300° oven 1 hour. (Real easy and real good!) *Edith Mood, Doris McDaniel, Dorothy Hodges*

PECAN PIE

3 eggs, slightly beaten
1/2 c. brown sugar
1/4 tsp. salt
1 c. light corn syrup
1 tsp. vanilla
1 c. pecans, broken *or* whole *or* mixed

Line pie pan with favorite pastry. Mix all ingredients and pour into pan. Bake at 350° 35 minutes. If crust becomes too brown, reduce heat. This recipe serves 6. *Ione Clark*

PUMPKIN CHIFFON PIE

1 c. sugar
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 1/4 c. pumpkin
2/3 c. milk
3 eggs
1/4 c. cold water
1 T. Knox gelatin

Mix 1/2 cup sugar, spices, salt, pumpkin and milk and heat in double boiler. When hot pour over beaten egg yolks and cook 2 minutes. Add gelatin and let cool. When it begins to thicken, fold in egg whites, beaten, to which the other 1/2 cup of sugar has been added. (This makes a big 10 inch pie.) Pour into baked pie shell and chill. *Ethel Remy, Katherine Fulton*

RAISIN CREAM PIE

3 eggs
1 c. sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt
2 1/2 T. lemon juice
2 T. butter *or* margarine, melted
3/4 c. nutmeats, broken
3/4 c. seedless raisins

Beat eggs until fluffy and thick. Add sugar, spices, salt, lemon juice and melted butter all at once. Blend well. Fold in raisins and nuts. Pour into 9 inch pastry-lined pie plate. Make lattice top crust; flute edge. Bake in moderate oven (375°) 30 to 35 minutes. *Dorothy Hodges*

Ritz Pie

1 c. sugar (less 3 T.)
1 c. pecans, broken
3/4 tsp. vanilla
3 eggs, separated
21 cheese Ritz crackers, rolled

Add 1/2 cup sugar and nuts to cracker mixture. Beat egg yolks with vanilla and add to dry ingredients. Beat egg whites. Add rest of sugar. Fold into first mixture. Bake in buttered pie plate at 350° 30 minutes. Let cool. Refrigerate several hours. Cover with 1/2 pint whipped cream slightly sweetened and flavored with sherry or vanilla. Return to refrigerator. *Viola Duerksen*

Soda Cracker Pie

6 egg whites
3/4 tsp. cream of tartar
3/4 c. nuts, chopped
2 pkgs. Dream Whip
2 tsp. vanilla
2 c. white sugar
2 c. soda cracker crumbs
1 can pie cherries *or* other cherries, thickened

Beat egg whites until frothy; add cream of tartar and beat until stiff. Fold in finely crushed cracker crumbs and nuts. Bake in long cake pan at 275° 1 hour. When cool, spread with Dream Whip and cover with thickened cherries. Refrigerate at least 6 hours. (Put vanilla into Dream Whip.) *Myrtle Ogg*

Sour Cream Raisin Pie

1 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves *or* allspice
1/4 tsp. salt
2 eggs, beaten
1 c. dairy sour cream
2 T. vinegar
1 c. seedless raisins
1 (9 inch) pie shell, unbaked

Combine sugar, spices, salt and eggs; mix well. Blend in sour cream and vinegar. Add raisins; mix. Pour into pie shell. Bake at 350° 1 hour or until set. Let cool at room temperature.
Dorothy Hodges

Streusel Peach Pie

1 (1 lb. 13 oz.) can sliced Cling peaches
1 T. lemon juice
1/2 c. sugar
1 T. *plus* 1/2 c. flour
1/4 c. butter *or* margarine
1 T. orange rind, finely grated
1 (8 inch) pie shell, unbaked

Turn peaches into colander to drain thoroughly; sprinkle with lemon juice. Mix peaches with 1/4 cup of the sugar and 1 tablespoon flour; mix together the remaining 1/4 cup sugar and 1/2 cup flour, butter and orange rind with pastry blender until butter particles are fine. Turn peach mixture into pie shell; sprinkle with flour mixture. Bake on low shelf of 425° oven until pastry and topping are lightly browned (30 to 40 minutes). Serve warm. *Dorothy Hodges*

YUMMY APPLE PIE

2/3 c. brown sugar
2/3 c. white sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
3 T. butter
2 T. flour
5 c. apple slices, partially cooked
2 tsp. lemon juice
1 (9 inch) crust

Mix apple mixture together and place in a pie crust. Top with crust and bake in 425° oven 45 to 50 minutes. Put shredded cheese on top while hot.

Doris McDaniel

APPLE CRUMB PIE

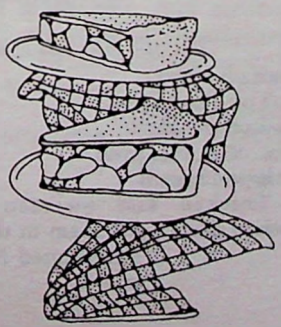
4 lg. tart apples
1/2 c. sugar
1 tsp. cinnamon
1 recipe plain pastry

Pare apples. Cut into eighths and arrange in 9 inch pan. Mix 1/3 cup sugar with cinnamon and sprinkle over apples.

TOPPING:

1/2 c. sugar
3/4 c. flour
1/3 c. butter

Sift 1/2 cup sugar with flour. Cut in butter until crumbly. Sprinkle over apples. Bake at 400° for 40 to 50 minutes. *Peggy Roark*



APPLE PANDOWDY

Pie crust
1 can apple slices, drained
6 T. maple flavored syrup
1/2 c. brown sugar, packed
3 T. melted butter *or* margarine

Heat oven to 425°. Prepare crust for 2 crust pie. Stir together apple slices and brown sugar; turn into pastry lined pan. Top with butter and 3 tablespoons of syrup. Cover with top crust, seal and flute, cutting slits.

Bake 15 minutes; remove from oven and drizzle remaining syrup on top. Cover edge with 2 to 3 inch strip of aluminum foil to prevent excessive browning and bake 25 minutes more. Serve warm, and if desired, pour on more syrup. *Alice Ackerson*

BUTTERMILK PIE

1/3 c. butter
1 c. sugar
3 beaten egg yolks
3 T. flour
1/4 tsp. salt
1 tsp. lemon juice
1/2 tsp. lemon peel
1 1/2 c. buttermilk
3 egg whites, beaten
1 unbaked 9 inch pie crust

Preheat oven to 450°. Cream butter and sugar; add egg yolks and beat well. Add next 4 ingredients and mix. Add buttermilk, fold in egg whites. Bake ten minutes at 450°. Reduce heat to 350° for 40 to 50 minutes. Pie will have custard texture. *Jo Cox*

Butterscotch Pie

2 c. milk, scalded
2 eggs, well-beaten
Salt
Baked pie shell
1 c. brown sugar
3 T. cornstarch
3/4 tsp. vanilla

Combine sugar, salt and cornstarch. Add eggs and mix thoroughly. Add hot milk slowly, stirring constantly. Cook over hot water until thick and smooth. Cool. Add vanilla. Pour into baked pie shell. Serve with whipped cream. If desired, caramelize 2 tablespoons sugar dissolved in 1 tablespoon water added to cream gives intensity of flavor.

If you use Jell-O butterscotch pudding mix, add an extra egg and extra sugar. For 2 pies, use 3 eggs extra and use the whites for meringue and more sugar. *Nadine Dymond*

Make But Don't Bake Chocolate Pie

1 qt. (any flavor) ice cream, softened
2 c. Cool Whip
1 c. Angel Flake coconut
CHOCOLATE CRUST:
1 (4 oz.) pkg. German sweet chocolate
2 T. margarine
2 c. coconut

Melt German sweet chocolate and margarine over low heat. Stir in the 2 cups of coconut and mix well. Press on bottom and sides of a 9 inch pie pan. Freeze.

Spread softened ice cream evenly into crust. Spread whipped topping over ice cream and top with coconut. Freeze until firm. *Jo Cox*

Amazing Coconut Pie

2 c. milk
3/4 c. sugar
1/2 c. biscuit mix
4 eggs
1/4 c. margarine
1 1/2 tsp. vanilla
1 c. flake coconut

Combine milk, sugar, biscuit mix, eggs, margarine and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9 inch pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool. This pie is called amazing because it makes its own crust. *Pat Lietz, Alice Ackerson, Jo Cox*

Fruit Cobbler

Crushed pineapple
Peaches
Crust for double pie
Raw apples, sweetened *and* cooked a little (add lemon if not tart)
Add:
1 1/2 tsp. baking powder

Use a 9 x 13 inch pan. Put a layer of crust on bottom, fruit, crust on top. Sprinkle each layer of fruit with 1/4 cup sugar and 1/2 stick butter or margarine. Bake 30 minutes at 350° until brown. Serve with whipped cream.

Nadine Dymond

Fruit Salad Pie

1 can cherries
1 1/2 *or* 2 bananas
1 baked pie shell
1 sm. can pineapple
Whipped cream

Thicken and sweeten cherries (cooked down), put them in the shell.

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Fruit Salad Pie

(Continued)

Slice bananas over cherries. Over this pour thickened and sweetened pineapple. Whipped cream on top. Chill and serve. *Nadine Dymond*

Grape Juice Pie

2 1/4 c. grape juice
1 1/2 c. sugar
3 eggs, beaten
5 T. cornstarch
1 1/2 T. lemon juice
1 1/2 T. butter

Cook in a double boiler as for cream pie. Pour into baked pie shell. Top with whipped cream or prepared topping. Makes a 9 inch pie.

Alice Maltbie

Impossible Pie

4 eggs
2 c. sugar
2 c. milk
1 tsp. vanilla
1/2 T. baking powder
1/2 c. flour
Pinch of salt
1 stick melted margarine
1 can flake coconut
1/2 tsp. nutmeg (optional)

Beat eggs; add sugar, milk and mix well. Add flour, salt and baking powder which has been sifted together. Add melted margarine. Add coconut. Pour into 2 pie tins lightly greased. Bake at 350° for 30 minutes or until set. Makes two 8 inch pies. Makes its own crust. *Florence Schaar, Lou Lane, Nadine Dymond*

Key Lime Pie

1 can condensed milk
4 eggs, separated
1/2 c. lime juice
1/2 tsp. cream of tartar
6 T. sugar

Mix condensed milk, 4 egg yolks and lime juice. Beat 1 egg white stiff. Fold into milk-egg yolk mixture.

Beat 3 egg whites and gradually add 6 tablespoons sugar and 1/2 teaspoon cream of tartar. Put into baked pie shell and bake until egg whites are golden brown at 350°.

Dorothy Middleton

Mother's Mince Meat

Sm. chuck roast, cook slowly (use broth *and* grind meat)
1 lb. seedless raisins
3 c. apple cider
1 1/2 c. white sugar
1/2 c. brown sugar
4 c. apples, chopped fine (Jonathan *or* Winesaps)
1/2 tsp. cloves
1/2 *to* 3/4 c. candied fruit, cut fine
1/2 c. bourbon (optional)
1 lb. currants
2 c. beef, ground fine
1 c. beef broth
1/4 c. molasses
1/2 tsp. salt
2 tsp. cinnamon
1/2 c. ground suet (optional)
1/2 c. orange juice

Cook all together slowly. *Stir often*, until thick enough, about an hour. Makes 4 pies. *Agnes Grandle*

OATMEAL PIE

2/3 c. white sugar
2/3 c. dark Karo
2/3 c. quick oatmeal
2 eggs
1 stick margarine *or* butter
1 tsp. vanilla
1 c. pecans, chopped

Mix the above together and put in unbaked pie shell. Bake in 350° oven 40 to 50 minutes. *Betty Zinn*

CRUMBLE PEACH PIE

Slice 4 cups fresh peaches into a mixing bowl.

Add:
1 c. sugar
1/4 c. flour
1/2 tsp. cinnamon

Mix gently. Turn into an unbaked 9 inch pie crust and add the following topping:

1/2 c. butter *or* margarine
3/4 c. flour
1/2 c. granulated *or* brown sugar

Mix topping with pastry blender until fine. Spread evenly over pie filling. Bake for 10 minutes at 450° and for 30 minutes at 350°. Pie is best when served warm.

Jean Baumgartner

GLAZE PEACH PIE

PASTRY:
1/2 c. liquid shortening
1 1/2 c. flour
1/2 tsp. salt
2 T. sugar
2 T. milk
GLAZE:
1/2 c. sugar
3 T. white Karo
3 T. cornstarch
1 c. water
2 T. peach Jell-O *or* orange

Combine pastry ingredients and press in pie pan and bake at 400° for 12 to 15 minutes. Cool.

Cook sugar, Karo syrup, cornstarch and water until thick and clear, stirring constantly. Take off stove and add 2 tablespoons peach Jell-O (orange will do). Cool a little and add 5 to 6 sliced fresh peaches. Spread in crust and let stand several hours. Does not need to be refrigerated.

Viola Duerksen

PEANUT BUTTER PIE

3 egg yolks
4 T. peanut butter
2 c. boiling water
4 T. flour
3/4 c. sugar
1 tsp. vanilla

Boil water; add peanut butter until melted, then add sugar and flour. Cook until thick. Take off burner and add the beaten egg yolks. Pour into baked 9 inch pie shell.

Make a meringue of the 3 egg whites, 1/4 teaspoon cream of tartar, 1/2 teaspoon vanilla and 6 tablespoons sugar. Beat whites with cream of tartar until frothy; gradually beat in sugar. Continue beating until stiff and glossy. Pile meringue onto pie filling; seal edges with meringue. Bake 8 to 10 minutes at 400°. *Nadine Dymond*

PECAN PIE

1 c. sugar
3 eggs
1 tsp. vanilla
Unbaked pie shell
1 c. syrup
1 c. pecans
1 pinch salt

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PECAN PIE
(Continued)

Beat about 1 minute. Add pecans and put in pie shell. Bake at 350° about 1 hour.

NOTE: You may use brown sugar and white syrup or white sugar and brown syrup. (Recipe requested.)

Dora Gunter

PECAN PIE

Pie crust with 2 T. finely chopped pecans
3 eggs
1 c. sugar
1/2 tsp. salt
2 T. melted butter
1/2 c. dark corn syrup
1/2 c. whipping cream
1 tsp. vanilla
1/4 c. brandy
1 c. pecan halves

Heat oven to 375°. Prepare one crust pastry, adding chopped nuts to dry ingredients before adding the liquid.

In small mixer bowl, beat eggs, sugar, salt, butter, syrup and cream. Stir in vanilla, brandy and pecan halves. Pour into pastry lined pan. Bake 40 to 50 minutes or until filling is set and pastry is golden brown.

Alice Ackerson

PINK LEMONADE PIE

1 (9 inch) graham cracker pie shell
1 can Eagle Brand condensed milk, chill
1 (6 oz.) can frozen pink lemonade
1 (9 *to* 10 oz.) carton Cool Whip

Mix condensed milk and lemonade. Stir in Cool Whip and mix well. Pour into pie shell. Best if refrigerated overnight.

Lois Klepinger
Nadine Dymond

NEVER BOIL OVER APPLE PIE

1/2 c. sugar
2 T. flour
1/4 tsp. nutmeg
1/3 c. water
1/2 c. corn syrup
1/4 tsp. cinnamon
1 tsp. butter

Bake 9 inch pie as usual, using thinly sliced tart apples. While pie is baking, make syrup of above ingredients, boiling about 10 minutes or until it reaches 220°. As you remove pie from oven, pour syrup into it through funnel placed in center of top crust. Tilt pie slowly to allow juice to penetrate cooked apples.

Alice Ackerson

DIETETIC PUMPKIN PARFAIT PIE

1 envelope unflavored gelatin
1 c. canned pumpkin
1/2 tsp. cinnamon
1/4 tsp. ginger
1 c. dietetic vanilla ice cream, softened
1 1/2 c. skim milk
Pinch of salt
1/4 tsp. nutmeg
1/8 tsp. cloves (scant)
1/2 tsp. vanilla (could use 1 tsp.)

In a saucepan, soften gelatin in skim milk. Blend in pumpkin and spices. Cook over a low heat, stirring constantly until it comes to a boil. Remove from heat. Blend in other ingredients until well-combined. Chill until slightly thickened, but not set. By hand stir briskly until smooth and pour into graham cracker crumb crust. Chill until firm, about 2 to 3 hours.

Faneta Fitchett

CHIFFON PUMPKIN PIE

1 envelope unflavored gelatin
1/2 c. water
1/2 tsp. nutmeg
1/4 tsp. ginger
Non-nutritive sweetener equal to 3/4 c. sugar
Pastry for 1 (9 inch) pie crust
1 c. evaporated milk, undiluted
1 c. (4 med.) eggs, separated
1/2 tsp. cinnamon
1/2 tsp. salt
1 1/4 c. canned pumpkin

Exchanges per serving: 1 = 1/2 meat - 1/4 milk. 1 "B" vegetable. 1 pastry = 1 bread 1 1/2 fat. Calories: filling 85 - pastry 135.

Line a 9 inch pie plate with desired crust. Bake; cool. Combine gelatin, evaporated milk, water, egg yolks, spices and salt. Beat well. Stir and cook in the top of double boiler until the consistency of medium white sauce (10 minutes). Stir in sweetener. Place in refrigerator until cold. Beat whites until they form soft peaks. Fold pumpkin into gelatin mixture. Add beaten egg whites carefully. Pour into pie shell and chill until set. (Recipe requested.) *Evelyn Ammann*

PUMPKIN PIE

1 1/4 c. pumpkin (No. 2 can)
3 med. eggs, beat lightly
1 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. cloves
2 T. molasses
2/3 c. sugar (half brown)
1 c. coffee cream *or* 1 sm. can of milk
1/4 tsp. ginger
1/4 tsp. nutmeg

TOPPING:
2 T. brown sugar
1 T. flour
1 T. butter
1/4 *to* 1/2 c. chopped pecans

When the above pumpkin custard is partially baked, sprinkle the topping mixture over it and continue baking. This is a super pie. Bake at 425° for 45 minutes. *Agnes Grandle*

RAISIN CREAM PIE

1 c. cooked raisins
1 c. cream
1 T. flour
1 (scant) c. sugar
2 egg yolks, beaten

Cook until thickened. Pour into baked pie crust.

NINE INCH SINGLE PIE CRUST:
1 1/3 c. sifted flour
1/2 tsp. salt
1/2 c. *plus* 1 (heaping) T. Crisco
3 T. water

Peggy Roark

RHUBARB PIE

4 c. rhubarb, cut into 1/2 inch pieces
1 egg, slightly beaten
1 T. lemon juice
1/2 tsp. grated lemon rind
4 T. flour
1/4 tsp. salt
1/4 tsp. nutmeg
1 1/2 c. sugar
1 recipe plain pastry

Combine rhubarb, egg, lemon juice and lemon rind in bowl. Blend together flour, salt, nutmeg and sugar. Add to the rhubarb mixture. Place in pie shell. Add top crust, seal and prick. Bake at 425° for 10 minutes, then at 350° for 50 minutes. Makes one 9 inch pie. *Jean Baumgartner*

SOUTHERN PIE

1 (9 inch) unbaked pie shell
1/2 c. Grape Nut cereal
1/2 c. warm water
3 eggs, well-beaten
3/4 c. sugar
1 c. dark corn syrup
3 T. melted butter
1 tsp. vanilla
1/8 tsp. salt

Combine cereal and water; let stand until water is absorbed. Meanwhile, blend eggs with sugar, syrup, butter, vanilla and salt. Fold in softened cereal; pour into pie shell. Bake at 350° for 50 minutes or until filling is puffed completely across top. Cool before serving with whipped cream. *Nadine Dymond*

SPRING FRUIT PIE

2 c. (1 pt.) sliced strawberries
2 c. (1 inch pieces) rhubarb
1/2 c. drained crushed pineapple
2 T. lemon juice
1 c. sugar
1/4 c. cornstarch
1 (9 inch) double crust pastry
2 T. margarine

Stir together strawberries, rhubarb, pineapple and lemon juice. Add sugar, cornstarch and salt. Toss well. Roll a 9 inch pie plate with 1/2 of the pastry. Pour fruit mixture into pastry-lined plate. Dot with margarine. Cover with remaining pastry. Cut slit to let steam escape. Seal and flute edges. Bake in a 425° oven for 40 to 45 minutes or until lightly browned.

NOTE: To make 2 pies, Nadine uses 1 large bag frozen rhubarb, 1 box thawed strawberries (10 ounce), 1 (3 ounce) box strawberry gelatin, 1 cup pineapple, 2 cups of sugar, 1/2 cup cornstarch, 4 tablespoons lemon juice, 2 dashes of salt and 4 tablespoons margarine. *Nadine Dymond*

FRESH STRAWBERRY PIE

1 baked pie shell, cooled
1 c. water
3 T. cornstarch
Dash of salt
1 qt. fresh strawberries
1 c. sugar
3 T. dry strawberry gelatin

Cook water, sugar, salt and cornstarch until thick and clear. Add dry gelatin and stir until dissolved. Cool.

Wash, drain and slice the strawberries. Mix with the gelatin mixture and pour into baked pie shell. Top with Cool Whip. *Dorothy Middleton*
Nadine Dymond

STRAWBERRY ICEBOX PIE

24 lg. marshmallows
1 pkg. frozen strawberries, drained, reserving juice
1 pt. whipping cream
1 vanilla wafer pie crust *or* 1 baked pie shell

Melt marshmallows and 7 tablespoons strawberry liquid in saucepan. Cool. Whip cream and mix all ingredients together. Pour into crust; chill for 6 hours. 6 to 8 servings.
Barbara Headrick

To speak kindly does not hurt the tongue.

Dietetic Graham Cracker Crust

2 T. margarine
Sweetener to equal 3 T. sugar
2 T. warm water
1 c. graham cracker crumbs (9 *to* 11 crackers)

Melt margarine; add water and sweetener. Stir in graham crackers. Press in the pie pan. Bake at 400° for 6 to 8 minutes.

1/8 pie = 1 bread - 1/2 cup whole milk - 1 fruit - 1/2 fat. *Faneta Fitchett*

Graham Cracker Pie Crust

12 graham crackers
1 T. sugar
1/3 c. butter

Roll crackers fine and mix with softened butter and sugar. Press the mixture firmly in an even layer against the sides and bottom of buttered pie plate. Fill and bake 25 minutes in moderate oven.

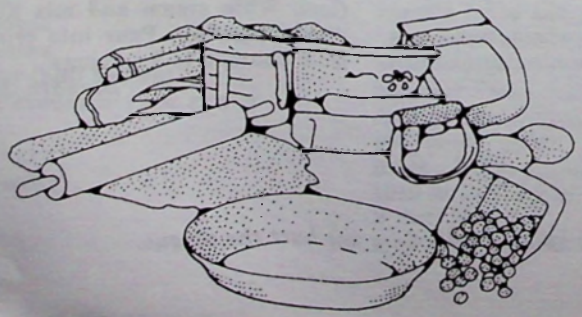
Nadine Dymond

Pie Crust

2 c. flour
1 1/2 tsp. salt
1/2 c. oil
1/4 c. milk

Sift flour and salt. Pour 1/4 cup milk in a see through measuring cup; pour oil on top. Make a well in your sifted flour and pour in all at once. Stir with a fork until mixed well.

Divide in two. Put between waxed paper and roll the size of your pie pan, lifting paper off dough several times to straighten. Take off top paper and lift over pie dish and gently let fall. This is always the same as no flour is added. Makes 2. *Nadine Dymond*



DESSERTS

CROWN JEWEL DESSERT

1 (3 oz.) pkg. each Jell-O orange, cherry *and* lime
3 c. boiling water
1 c. pineapple juice
1 (3 oz.) pkg. Jell-O lemon gelatin
2 c. cold water
1/4 c. sugar
2 envelopes Dream Whip dessert topping *or* 2 c. whipping cream

Prepare the three flavors of gelatin separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour each flavor into an 8 inch square pan. Chill until firm or overnight. Then mix pineapple juice and sugar. Heat until sugar is dissolved. Remove from heat. Dissolve lemon gelatin in hot juice; then add 1/2 cup cold water. Chill until slightly thickened. Cut the firm gelatins into 1/2 inch cubes. Then prepare dessert topping, mix as directed on package or whip the cream; blend with lemon gelatin. Fold in gelatin cubes. Pour into pan. Chill at least 5 hours or overnight. Serves 16. *Virginia Miller*

FORGOTTEN DESSERT

Set oven at 450°.

1/4 tsp. salt
5 egg whites (room temperature)
Beat until foamy then add:
1/2 tsp. cream of tartar

Beat until it stands in peaks.

Gradually add 1 1/2 cups granulated sugar a tablespoon at a time, beating well after each spoonful. Take 10 minutes or more for this process. Add 1 teaspoon vanilla. Pour into greased 8 x 8 x 2 inch pan. Place in oven and immediately turn off heat. Do not open oven at any time. Leave overnight. In the morning remove from oven. Whip 1/2 cup cream. Add 1 tablespoon sugar. Spread on top of meringue in pan. Refrigerate and keep until time to serve.

LEMON SAUCE: (To pour over just before serving.)

4 egg yolks in double boiler. Beat until lemon-colored. Gradually beat in 1/2 cup sugar. Add a dash of salt, 1 tablespoon of grated lemon rind, 3 tablespoons (1/4 cup) lemon juice. Cook and cool. May be varied by using fresh strawberries instead of lemon sauce. Serves 9. *Dorothy Middleton*

ICE CREAM ROLL

Combine 5 egg yolks and 2 tablespoons cold water. Beat until yolks stand in peaks. Add gradually 3/4 cup sugar and beat well. Sift together 6 tablespoons sifted flour, 6 tablespoons cocoa, 1 teaspoon baking powder, 1/2 teaspoon salt. Add flour mixture to egg yolk mixture. Fold in 5 egg whites beaten stiff and 1 teaspoon vanilla. Spread batter in waxed paper-lined greased 10 1/2 x 15 inch pan.

Bake at 350° for 25 minutes. Loosen sides and turn out immediately onto a towel sprinkled with confectioners' sugar. Remove waxed paper and trim crusts. Roll quickly with fresh sheet of waxed paper on inside of roll. Wrap in sugar coated towel. Cool on a cake rack. Unroll - remove paper. Spread with ice cream. Roll again. Wrap in waxed paper. Place in freezer. Leave 2 to 3 hours. Serve sliced with hot fudge sauce and chopped pecans. *Barbara Headrick*

DOLLY MADISON SHORTCAKE

1 1/4 c. sifted cake flour
2 tsp. baking powder
1/3 c. vegetable shortening
1 tsp. vanilla
3/4 c. sugar
1/2 tsp. salt
1/2 c. milk
1 egg, unbeaten

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in shortening. Add milk and vanilla and beat 1 1/2 minutes. Scrape bowl, then add egg and beat again. Bake in greased and lightly floured 9 inch round pan. Bake 375° for 25 to 30 minutes. Spoon peaches or strawberries over shortcake. *Doris Ramsour*

APPLE CRISP

8 apples, sliced
3/4 c. sugar (may use half brown)
6 tsp. butter
1/2 c. water
1/2 c. flour
1 tsp. cinnamon

Peel and slice apples into casserole. Add water. Blend other ingredients until crumbly. Spread over top and bake uncovered at 350° for 30 minutes. *Ramona Rucker*

APPLE POLEY

3 c. water
2 c. sugar
1 tsp. cinnamon
2 T. margarine

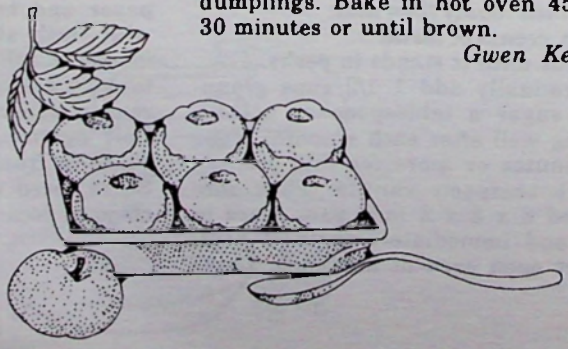
Boil together until syrup. Mix together 2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 tablespoon sugar, 1/3 cup margarine, add enough milk to make soft dough, roll out 1/2 inch thick, spread with thin slices of apple, dot with margarine, roll up as for cinnamon roll, cut in slices, place in hot syrup, bake at 450°.

APPLE DUMPLINGS

#1:
Boil 5 minutes:
2 c. water
1/4 tsp. nutmeg
2 c. sugar
1 tsp. cinnamon
2 T. butter
#2:
PASTRY:
1 1/2 c. flour
Salt
1/2 c. shortening
Water
#3:
6 apples
1/2 tsp. cinnamon
6 T. sugar
1 lemon (juice)

Mix #3 and put in circles of dough. Put 1 tablespoon butter on top of apples. Bring edges of dough together. Put in pan smooth side up. Cut hole in top of each dumpling. Pour syrup over dumplings. Bake in hot oven 450° for 30 minutes or until brown.

Gwen Kennedy



HEAVENLY HASH

Serve on angel food cake or lemon pound cake. Mix the following and refrigerate overnight: 1 1/2 cups crushed pineapple, 2 cups marshmallows, 1/2 cup sugar. Fold in one large carton of Cool Whip with 3/4 cup pecans, chopped, 1 or 2 sliced bananas.

Barbara Headrick

GLORIFIED RICE

2 c. cold boiled rice (not instant rice)
2 c. crushed pineapple
2 c. whipped cream
1 tsp. vanilla
1 1/2 c. powdered sugar
1 pkg. orange Jell-O

Let Jell-O get cold but not thick. Mix all ingredients. Fold in whipped cream and let set. *Ramona Rucker*

MISSISSIPPI MUD DESSERT

9 x 13 inch Pyrex dish; serves 18 to 20

PART 1:

2 c. sugar
1 1/2 c. flour
1/3 c. cocoa
3/4 c. nuts, chopped
4 eggs, beaten
2 sticks margarine, melted
1/4 tsp. salt
1 tsp. vanilla

Beat eggs, add sugar, salt and vanilla, flour, cocoa mix. Pour melted margarine over mixture, add nuts, pour into dish, bake just 30 minutes at 350°.

PART 2:

Remove from oven, cover with 2 cups mini marshmallows, return to oven for 3 minutes.

PART 3:

1/2 stick of margarine
1/3 c. milk
1/3 c. cocoa
1 1/2 c. powdered sugar

Mix well and swirl into melted marshmallows. Very good and rich.

Esther Spicer and Ione Clark

STRAWBERRY DESSERT CAKE

1 pkg. white cake mix
2 c. hot water
1 sm. box frozen strawberries
2 pkgs. strawberry Jell-O
2 (2 oz.) pkgs. Dream Whip

Mix and bake white cake mix as directed on package in 13 x 9 inch pan. Mix Jell-O with hot water. Let stand at room temperature. When cake is done, immediately punch full of holes with a fork, pour Jell-O mixture over cake and refrigerate until well-chilled. Mix topping according to directions on package. Add thawed strawberries. Spread over top of chilled cake. Let stand several hours. Serves 12. *Effie Mullett, Wilma McElhiney*

RASPBERRY FLUFF DESSERT

2 pkgs. raspberry Jell-O
2 pkgs. frozen raspberries, thawed *and* drained
1 pt. whipping cream
1 (loaf) angel food cake
3 c. hot water
1 c. sugar
Toasted coconut

Dissolve Jell-O in hot water (use the berry juice to make up the 3 cups of hot liquid). Let set until like thick syrup. Whip cream (or Dream Whip). Add sugar. Whip the Jell-O until thick and fluffy. Fold into whipped cream and add raspberries. Slice the angel food cake in thin slices. In bottom of 9 x 13 x 2 inch pan place 1/3 cream mixture, cover with cake slices, add 1/3 more cream mixture and top with more cake. Add remaining cream mixture. Sprinkle top with toasted coconut. Serves 12. *Effie Mullett*

RASPBERRY DESSERT

2 (10 oz.) pkgs. frozen red raspberries in syrup
1 c. water
2 tsp. lemon juice
1/4 c. cold water
1 c. milk
1 1/4 c. graham cracker crumbs
1/4 c. chopped nuts
1/2 c. sugar
4 T. cornstarch
50 lg. marshmallows
2 c. heavy cream, whipped *or* 2 pkgs. dessert topping mix
1/4 c. butter, melted

Heat raspberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water, stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water.

Cool thoroughly. Whip heavy cream or dessert topping mix and fold into marshmallow mixture. Mix graham cracker crumbs, nuts and butter in a 13 x 9 x 2 inch pan. Press firmly into bottom of pan. Spread marshmallow and cream mixture over crumbs. Spread raspberry mixture over top. Refrigerate until firm. Serves 15 to 18. *Betty Cikanek*

FRENCH FRUIT PIE TORTE

2 c. flour
1 c. nuts
1/2 c. brown sugar
1 c. butter

Mix above ingredients like pie dough and press into pan. Bake at 400° for 15 minutes or until lightly browned.

Mix:
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 c. powdered sugar

Whip 2 packages Dream Whip. Fold into cream cheese mixture. Spread over baked crust. Chill for a few hours. Before serving pour 1 can fruit pie filling over the top of the cream cheese-Dream Whip mixture. Cut and serve. *Barbara Headrick*

CHERRY-O-CREAM CHEESE PIE

1 (9 inch) crumb crust
1 can Eagle Brand milk
1/3 c. lemon juice
1 can chilled cherry pie filling
1 (8 oz.) pkg. cream cheese, softened at room temperature
1 tsp. vanilla

Beat cream cheese until light and fluffy. Gradually add condensed milk, stir in lemon juice, turn into crust, chill. Garnish with cherry pie filling. *Gwen Kennedy*

CHERRY DELIGHT

Combine:
1 (15 oz.) can Eagle Brand milk
Juice of 2 lemons
Add:
1 can red sour cherries, well-drained
Fold in:
1/2 pt. of cream, whipped very stiff
Add:
1 pkg. broken pecan meats

Line 6 1/2 x 10 1/2 inch Pyrex dish with broken vanilla wafers. Add cherry mixture. Top with cookie crumbs. Chill several hours or overnight. Serves 8 to 10. *Gwen Kennedy*

CHERRY CARNIVAL

1 c. sugar
1 3/4 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. nuts, chopped
1/4 c. soft shortening
1 egg
3/4 c. milk
1 (No. 2) can cherries

Blend in 2 cups well-drained, pitted sour cherries. Save juice. Beat until smooth. Bake 30 to 40 minutes. (Serve hot with sauce.) Temperature 350°. Cut in 9 inch squares. Grease pan.

CLEAR RED SAUCE:

Mix in saucepan 1/2 cup sugar, 2 tablespoons cornstarch. Stir in gradually 1 cup water, 3/4 cup juice from cherries. Boil 1 minute stirring constantly. Stir in 1/4 teaspoon almond flavoring. *Betty Cikanek*

CHERRY TORTE

1/2 c. margarine
2 T. sugar
1 1/4 c. flour

Mix like pie crust and pat into bottom of baking dish and bake until lightly browned.

1 can cherries, drained
1 1/4 c. sugar
2 T. cornstarch *or* tapioca

Cook cherry juice, cornstarch and sugar, then add cherries.

1 package vanilla pudding, not instant, cooked and cooled. Pour cooled pudding over crust and top with cooled cherries. Serve with whipped cream. *Hazel Bogart*

DATE NUT PUDDING

(Great for the Holidays)

SYRUP:

1 lb. brown sugar
1 pt. water

Bring the brown sugar and water to a boil and pour into 10 x 12 inch pan.

BATTER:

1 1/2 c. flour
1 1/2 tsp. baking powder
1/2 c. chopped pecans
1 1/2 c. milk
1 c. sugar
1/2 tsp. salt
1/2 c. chopped dates

Mix these ingredients and pour over syrup. Bake at 375° for about 45 minutes. Cool and serve with whipped cream. *Rosemary Benn*

DATE PUDDING

1 c. chopped nuts
1 c. sugar
2 T. flour
1 c. chopped dates
2 eggs
1 tsp. baking powder

Beat eggs, slightly. Add remaining ingredients. Stir until well-mixed (will be quite thick). Bake slow 300° until brown, in a jelly roll size pan. Set a pan of water in oven to prevent a hard crust on pudding. When cool, cut into squares and top with whipped cream. *Geneva Minter*

We learn from experience.
A man never wakes up his second baby just to see it smile.

PEACH COBBLER

Melt 1 stick margarine (in baking dish in oven).

Combine:

1 c. flour
2 tsp. baking powder
3/4 c. milk
1 c. sugar
1 tsp. salt

Mix. Swirl in margarine. Yellow Tupperware bowl full of peaches, 2/3 cup sugar. Swirl into first mixture. Bake 45 minutes at 350°. Brown under broiler if needed for 5 minutes.

Peggy Roark

PINEAPPLE DESSERT

3/4 c. sugar
4 eggs, separated
1/4 c. melted margarine
1 sm. can crushed pineapple
1/8 tsp. salt
1/2 pkg. lemon Jell-O (3 T.)
40 *to* 45 vanilla wafers

Combine pineapple, beaten egg yolks, 1/2 cup sugar, and salt. Heat to boiling point, remove from fire, add gelatin and cool. Beat egg whites until stiff, gradually add 1/4 cup sugar. Fold into cooled custard. Crush wafers, add 1/4 cup melted margarine. Line 13 x 9 inch pan, reserving some crumbs for topping. Serve with ice cream, whipped cream, or plain. Serves 8 to 9.

Barbara Headrick

"DELIGHTFUL" DESSERT

(This can be made with the 8 ounces of yogurt taken out.)

1 (8 oz.) carton Dannon non-fat yogurt (plain)
1 pt. sliced strawberries (fresh) (keep some slices out)
1 individual packet Equal
1 c. Cool Whip

Wash, slice and mix strawberries with packet of Equal. Mix together yogurt and Cool Whip, carefully fold in strawberries. Place mixture into individual dessert dishes. Top with strawberry slices held out. Keep chilled until ready to serve.

Betty Cikanek

ICE CREAM DESSERT

2 c. Rice Krispies
1 c. Angel Flake coconut
1 c. chopped nuts
2/3 c. brown sugar
1/2 c. butter, melted (1 stick)

Heat oven to 250°. Mix above ingredients thoroughly. Spread evenly in a 9 x 13 inch pan. Bake 25 minutes or until brown and crisp. Stir occasionally.

Spread half crumb mixture in the 9 x 13 inch pan, then layer 1/2 gallon ice cream, then cover with other half of crumb mixture. This freezes well.

QUICK PEACH COBBLER

1 lg. can peaches
1 c. flour
1 c. sugar
1/2 c. margarine
2/3 c. liquid (peach juice *and* water)
2 tsp. baking powder

Drain peaches, saving juice. Add enough water to juice to measure 2/3 cup. Combine flour, sugar and baking powder. Add the liquid to dry ingredients. Mix well. Melt margarine in 8 x 8 inch pan. Pour batter in pan with the melted butter. Spoon peaches over batter. Bake at 350° for 45 minutes.

Faye Schmidt

FRUIT ENCHILADA

1 c. water
1 c. sugar
1 stick margarine
1 can pie filling
12 flour tortillas

Put water, sugar and margarine in saucepan. Bring to a boil. Spoon pie filling into tortillas and roll up like an enchilada. Place in oblong dish. Pour water and sugar mixture over enchiladas. Bake about 30 minutes in a 350° oven. Leftovers are great for breakfast the next day. Just reheat in a non-stick skillet. *Dixie Brown*

FRUIT PIZZA

1 roll refrigerator sugar cookies
1/3 c. sugar
1/2 c. orange marmalade *or* apple jelly
Assorted fruit (fresh *or* canned) (such as strawberries, bananas, kiwi, mandarin oranges, grapes *or* oranges)
1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. vanilla
2 T. water

Cut cookie dough into 1/8 inch slices. Line pizza pan with cookie slices, overlapping slightly. Bake at 375° for 12 minutes. Cool. Combine cream cheese, sugar and vanilla. Blend well. Spread over cookie dough. Arrange fruit over filling. Combine marmalade or apple jelly and water. Glaze top of fruit. Chill. 10 to 12 servings.

NOTE: It is easier if you cut into squares before arranging fruit on top.

Dorothy Wilson

FROZEN STRAWBERRY DESSERT

1 (8 oz.) pkg. cream cheese
3 bananas
1 box frozen strawberries, thawed
3/4 c. sugar
1 can crushed pineapple, drained
Cool Whip (med. tub)

Mix together and freeze overnight. Serves 4 to 6. *Vivian Baer*

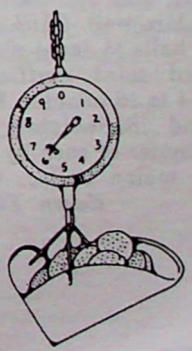
STRAWBERRY DESSERT

1 loaf (10 *to* 12 oz.) angel food cake, cubed
1 (1 oz.) pkg. sugar-free instant vanilla pudding mix
1 c. cold skim milk
2 c. sugar-free low-fat vanilla ice cream
1 (3 oz.) pkg. sugar-free strawberry Jell-O
1 c. boiling water
1 c. cold water
1 (20 oz.) bag strawberries, partially thawed, sliced

Place cake in the bottom of a 13 x 9 inch baking pan.

Mix pudding, milk, add ice cream; beat 1 minute. Pour over cake. Chill. Dissolve gelatin in boiling water. Add cold water, strawberries, mix until partially set. Spoon over pudding layer. Cover and chill.

Karen Fleming



CHERRY DESSERT

1 can Eagle Brand, whip until fluffy
1 c. coconut
Cool Whip (med.-size)
2 graham cracker crusts
1 (6 oz.) can crushed pineapple (with juice)
1 c. nuts
1 can cherry pie filling

Mix the ingredients as shown one at a time. Place in two (2) graham cracker crusts. Freeze. Remove from freezer 2 hours before serving. May be kept in freezer up to 3 months.

Jeane Woodside

FUDGE PUDDLES

1/2 c. butter, softened
1/2 c. creamy peanut butter
1/2 c. sugar
1/2 c. brown sugar, packed
1 egg
1/2 tsp. vanilla
1 1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. salt
FUDGE FILLING:
1 c. milk chocolate chips
1 c. semi-sweet chocolate chips
1 (14 oz.) can sweetened condensed milk
1 tsp. vanilla
Chopped peanuts

Mix in bowl butter, peanut butter, sugars, add egg and vanilla. Stir in flour mixture. Mix well. *Chill 1 hour.* Shape into 48 balls (1 inch) placed in lightly greased mini muffin tins. Bake 325° for 14 to 16 minutes. Remove from oven and immediately make "wells" in the center of each by lightly pressing with melon baller. Cool 5 minutes.

Karen Fleming

DESSERT SUPREME

1 1/2 c. flour
3/4 c. margarine
3/4 c. nuts
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 can strawberry pie filling
3 c. whipped topping
1 sm. pkg. vanilla pudding
1 sm. pkg. coconut pudding
Toasted coconut (for top)

Mix flour, margarine and nuts and press into a 9 x 13 inch pan. Bake at 350° for 20 minutes (lightly brown), cool. Mix cream cheese and gradually beat in powdered sugar. Fold in 1 cup whipped topping and spread on cooled crust. Cook pudding as directed on package, cool, stirring occasionally. Carefully spread over cheese layer. Spoon pie filling over pudding layer. Spread remaining Cool Whip over strawberry pie layer. Top with toasted coconut. Refrigerate.

Sally Read

PEANUT BUTTER CUPS

Mix:
2 sticks margarine
1 c. peanut butter
1 c. crushed graham crackers (6)
1 lb. powdered sugar

Press into 9 x 13 inch pan. Melt 1 small package milk chocolate chips and frost. Store in the refrigerator.

Sally

PECAN BARS

1 pkg. yellow cake mix
1/2 c. margarine *or* butter
1 egg
1 c. pecans
2/3 c. reserved cake mix
1/2 c. firmly packed light brown sugar
1 1/2 c. dark Karo syrup
1 tsp. vanilla extract
3 eggs

Grease bottom and sides of 9 x 13 inch pan. Reserve 2/3 cup dry cake mix for filling. In large mixing bowl combine remaining dry cake mix, butter and egg. Mix until combined. Press evenly into bottom and sides of prepared pan. Bake at 350° for 15 to 20 minutes until golden brown. Meanwhile, combine reserved cake mix, brown sugar, syrup, vanilla and three eggs in a large mixing bowl. Beat at medium speed for 1 to 2 minutes. Pour filling over baked crust, sprinkle with pecans. Return to oven and bake for 30 to 35 minutes until filling is set. Cool. Cut into 36 bars.

CANDY BAR FUDGE

1/2 c. butter
1/3 c. baking cocoa
1/4 c. packed brown sugar
1/4 c. milk
3 1/2 c. powdered sugar
1 tsp. vanilla extract
30 caramels, unwrapped
1 T. water
2 c. salted peanuts
1/2 c. chocolate chips
1/2 c. milk chocolate chips

Microwave-safe bowl, combine the butter, cocoa, brown sugar, milk. Microwave on high until mixture boils about 3 minutes. Stir in powdered sugar, vanilla. Pour in 8 inch square pan. In other pan heat caramels and water on high for 2 minutes. Stir in peanuts, spread over chocolate layer. Microwave chocolate chips on high 1 minute. Spread over caramel layer. Chill until firm.

This recipe was tested using 700 watt microwave. *Karen Fleming*

BUTTERFINGER DESSERT

2 c. crushed graham crackers
1 c. crushed soda crackers
1 stick margarine (1/2 c.), softened
2 pkg. instant vanilla pudding
2 c. milk
1 qt. vanilla ice cream
1 (10 oz.) carton whipped topping, softened
4 frozen Butterfingers bars

Combine graham crackers and soda cracker crumbs and margarine. Press 2/3 mixture into bottom of 9 x 13 inch pan. Prepare pudding (per directions) using only 2 cups milk. Blend ice cream into pudding. Pour over cracker mixture. Freeze until partly firm. Remove and cover with whipped topping. Crush the candy bars and add to remaining cracker mixture. Sprinkle over top of dessert. Refrigerate for several hours. *Sally*

Chocolate Covered Cherries

Melt in saucepan over low heat:
3 T. margarine
1/4 c. evaporated milk
1 tsp. vanilla
1/4 tsp. salt

Remove from heat, adding gradually 3 1/2 cups sifted powdered sugar. Knead on board sprinkled with powdered sugar. Drain 1 jar maraschino cherries and refrigerate both. Pinch fondue and roll into ball. Flatten ball, put cherry in center and wrap around. When all cherries are wrapped, refrigerate several hours or overnight.

2 sq. unsweetened chocolate
1 c. semi-sweet chocolate chips
1 sq. (1 inch) paraffin wax

Dip wrapped cherries and drop on waxed paper. *Sally*

Angel Cake Dessert

1 angel food cake
1 c. Angel Flake coconut
1 c. frozen orange juice
1 c. ginger ale
1 (14 oz.) pkg. sm. marshmallows
1 pkg. Dream Whip

Bring ginger ale to boil; remove from burner; add marshmallows. Cool. Add orange juice. Cool again. Fold in Dream Whip which has been whipped. Break half cake in pieces in 13 x 9 inch baking dish; pour on 1/2 mixture. Add rest of cake broken in pieces and cover with rest of mixture. Cover with coconut. This recipe will serve 12 generously. *Matie Powell*

Angel Food Dessert

1 pkg. lemon Jell-O
1 (9 oz.) can crushed pineapple
1 pt. whipped cream
1/2 c. sugar
1/2 c. nuts
1 sm. angel food cake
1 sm. pkg. marshmallows

Drain juice from pineapple into cup; fill with water. Bring to boil and put Jell-O in. Add sugar. Break cake into small pieces. Mix whipped cream, marshmallows, nuts, pineapple and cooled Jell-O. Pour over cake and work slightly with fork. *Ethel Remy*
Katherine Fulton

Apple Crisp

4 c. apples, sliced
1/2 tsp. salt
1 tsp. cinnamon
3/4 c. flour
2/3 c. white sugar
1/3 c. brown sugar
1/2 c. butter

Butter baking dish. Slice apples into dish. Sprinkle 1 to 4 tablespoons water over apples. Mix flour, sugar, salt and cinnamon. Add butter and mix thoroughly with dry ingredients. Crumble mix over apples. Bake 45 minutes in 350° oven.

Catherine Baxter

Baked Pineapple

1 (No. 2) can pineapple chunks
1 c. Cheddar cheese, grated
1/2 c. sugar
2 T. flour
1 c. dried bread crumbs
2 T. butter

Drain the pineapple and mix with cheese. Add flour, sugar and juice of pineapple. Cook until thickened.

(Continued Next Page)

BAKED PINEAPPLE
(Continued)

Put pineapple chunks, cheese and sauce together in 8 inch covered baking dish. Bake at 350° 20 to 25 minutes. Good with main meal.

Louise Richert

APPLE OAT PUDDING

1 c. rolled oats (quick *or* regular), uncooked
1/2 c. brown sugar, packed
1/2 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
2 eggs
1/3 c. butter *or* margarine, melted
1 tsp. vanilla
1/2 c. sugar
6 c. apples (raw, thin)
2 T. lemon juice
Whipped *or* ice cream (optional)

Combine oats, brown sugar, 1/4 cup flour, spices, salt, melted butter (or margarine); mix well with pastry blender. Beat eggs until light and fluffy. Add vanilla, then gradually add granulated sugar, beating constantly during addition until thick. Fold in remaining 1/4 cup flour. Sprinkle apples with lemon juice. Spread 1/2 of egg mixture over bottom of 8 inch sugared baking pan; cover with 1/2 apple slices; sprinkle 1/2 oat mixture over apples. Repeat layers to use rest of ingredients. Bake in 325° oven until apples are tender - 45 minutes probably. Serve warm, topped with whipped cream or ice cream. This recipe makes 8 servings.

Katherine Fulton

APPLE PUDDING

2 c. sugar
1/2 c. shortening
2 eggs
4 c. apples, diced (they do not need to be peeled)
2 c. flour
2 tsp. (level) baking soda
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1/2 c. nuts

Cream shortening and sugar; add eggs. Beat well. Add apples and dry ingredients. Bake 45 minutes to an hour at 350°.

SAUCE:

1 c. sugar
1 T. cornstarch
1 T. butter
1 c. boiling water
Juice of 1/2 lemon

Stir all ingredients together. Boil 5 minutes. Serve warm or cold on apple pudding. You may substitute whipped cream for sauce. *Jo Cox*

BAKED SLICED APPLES

6 *or* 8 med.-size apples
1 c. sugar
1/3 c. butter
1/4 tsp. salt

Place in baking pan - the sliced apples (peeled or unpeeled), the sugar, butter and salt. Bake in a 350° oven an hour. *Alice Hamilton*

APPLE DUMPLINGS

1 1/2 c. sugar
1/4 tsp. cinnamon
6 *to* 10 drops red food coloring
1 1/2 c. water
1/4 tsp. nutmeg
3 T. butter
2 c. flour, sifted
1 tsp. salt
1/2 c. milk
2 tsp. baking powder
2/3 c. shortening
6 med.-size whole apples, pared, cored

Combine sugar, water, spices and food coloring and bring to a boil; remove from heat; add butter and set aside. Sift dry ingredients together; cut in the shortening until mixture resembles coarse crumbs; add milk at once and stir until the flour is moistened. On lightly floured surface roll to 1/4 inch thick into 18 x 12 inch rectangle; cut with knife into 6 inch squares. Place a whole apple in each square. Sprinkle each apple generously with sugar, cinnamon and nutmeg. Dot with butter; moisten edges of squares; fold corners to center and pinch together. Place 1 inch apart in ungreased baking pan. Pour syrup over the dumplings; sprinkle with sugar. Bake at 375° 35 minutes or until apples are cooked.

Mrs. Charlene Nichols

BOILED CUSTARD

2 qts. milk
1 c. sugar
1 tsp. salt
3 eggs, beaten
3 T. flour, shaken with 1/2 c. milk
Vanilla *or* brandy (for flavoring)

In large saucepan place 2 quarts milk, 1 cup sugar and 1 teaspoon salt. Stir and beat until steaming. Shake flour with 1/2 cup milk in small jar until smooth. Stir into hot milk mixture slowly and heat until it thickens slightly. Beat eggs in a bowl and add some of the hot custard to the beaten eggs and stir. Pour, stirring constantly, the egg mixture into the rest of the ingredients. Stir until it thickens over very low heat. It should not boil, as this will cause it to curdle. It should be very smooth and thick enough to coat the spoon. Cool and flavor as desired with peach or apricot brandy or vanilla. Serve in a cup with heaping tablespoon of whipped cream on top.

Alice Hamilton

BOYSENBERRY DESSERT

1 can boysenberries, drained (put through sieve)
1 box raspberry Jell-O
1 c. water
Juice of boysenberries
2 c. miniature marshmallows
1/2 pt. whipped cream
4 c. graham cracker crumbs
3 T. butter, melted
1/4 c. sugar

Melt in a double boiler - 1 cup water, juice of boysenberries and 2 cups marshmallows. Combine with Jell-O and fruit. Allow to thicken in refrigerator. Then stir in 1/2 pint whipped cream. Line a large baking dish with graham cracker mixture - 4 cups graham cracker crumbs mixed with 3 tablespoons melted butter and 1/4 cup sugar. Reserve some of the crumbs to sprinkle on top. Pour boysenberry mixture over cracker crumbs; sprinkle remainder on top. Allow to set several hours before serving.

Jo Cox

CHEESECAKE

FOR BASE AND TOPPING:

1/2 lb. graham cracker crumbs
1 stick margarine *or* butter, melted

MAIN PART OF DESSERT:

1 c. (scant) water
Juice of 1 lemon
1 (8 oz.) pkg. Philadelphia cream cheese
1 pkg. lemon Jell-O
1 tsp. vanilla
1 tall can evaporated milk, chilled
1 c. sugar

Dissolve lemon Jell-O in hot water; add lemon juice and cool. Cream the cheese; add sugar and vanilla; mix well. Add cream cheese mixture to Jell-O mixture. Whip evaporated milk; fold into Jell-O-cheese mixture. Crush graham crackers and add melted butter. Line a 9 x 13 inch pan with crumbs; pour in mixture; sprinkle rest of crumbs on top. Refrigerate 12 hours or more. May be frozen.

VARIATION:

Add 1 can crushed pineapple. For easier serving of flatter portions, pour recipe into one 9 x 13 inch and one 9 or 8 inch square pan. This recipe serves 15 to 20.

Nina Cole

CHERRY CRISP

1 can Wilderness cherry pie filling
1 box Jiffy cake mix (yellow *or* white)
1/2 c. butter, melted
1/2 c. pecans

Put pie filling in bottom of square cake pan. Sprinkle the mix over the cherries. Pour melted butter over the mix. Spread pecans on top. Bake at 375° 45 minutes. Eat plain or with whipped cream.

VARIATIONS:

French apple pie filling and spice cake mix or crushed pineapple and either white or yellow cake mix otherwise the same as cherry crisp.

Viola Duerksen

CHERRY DESSERT

1 c. butter, soft
1/2 c. nuts
3 pkgs. graham cracker crumbs
2 cans cherry pie filling
2 lg. pkgs. Philadelphia cream cheese
1 c. sugar
2 *or* 3 eggs

Mix soft butter, nuts and cracker crumbs together; put in large cake pan, saving some for topping. Put 2 cans cherry pie filling over the crumbs. Beat 5 minutes - cream cheese, 1 cup sugar and eggs. Put on top of cherries and cover with remaining crumbs. Refrigerate overnight.

Edith Mood

CHERRY FLIP

1 (No. 2) can cherry pie filling
1 c. sour cream
1 tsp. lemon juice
1/2 tsp. cinnamon
1/4 tsp. orange rind, grated
1/4 c. dark brown sugar

Mix together all ingredients; chill well. Serve as a pudding or as a topping over toasted pound cake slices.

Katherine Fulton

CHERRY PUDDING

1 c. sugar
1 egg
1 c. flour
1/4 c. butter
1 tsp. baking soda
1 c. dry cherries, drained, save juice
CHERRY SAUCE:
1 1/2 c. white sugar
1/2 c. cherry juice
Lump of butter
1 T. flour
1/4 c. water

Mix the sugar, butter, egg, soda and flour and cherries. Bake in a slow oven (350°) about 45 minutes. Meanwhile, mix the sauce and cook until thick to serve over the pudding. Serve this pudding topped with whipped cream. This recipe serves 12 people.

Frances Finch

CHEESECAKE

CRUST:

Roll 16 graham crackers; add 4 tablespoons sugar. Place in pie pan; add 1/4 cup butter, melted. Mix well with fork and pack around sides and bottom of pie pan. Bake at 325° 20 minutes.

FILLING:

Combine:
3 sm. cakes Philadelphia cream cheese, softened
2 whole eggs
1/2 c. sugar
1/2 tsp. vanilla

Beat with beater until smooth. Spread in baked shell and bake 15 minutes at 300°. Cool 5 minutes. Then add 2 tablespoons sugar to 1/2 pint thick sour cream (commercial) and 1/2 teaspoon vanilla. Stir together and spread over top of baked filling. Bake another 5 to 10 minutes at 300°. Chill 6 to 8 hours before serving.

Marylee Hays

CHOCOLATE PUDDING

1 c. powdered sugar
3 eggs
1/2 c. marshmallows
1/2 c. butter
1 sm. can Hershey chocolate syrup
1 c. nuts

Cream butter and sugar together; add 3 egg yolks, one at a time, and beat well. Then add chocolate and marshmallows, cut up fine. Add 3 egg whites, beaten stiff. Maraschino cherries may be added. Add nuts.

Alma Hass

CHOCOLATE SOUFFLÉ

2 sq. unsweetened chocolate
3/4 c. milk
2 T. butter *or* margarine
1 T. flour
6 T. sugar
4 eggs, separated
1 tsp. vanilla extract

Grate chocolate; add to milk and scald. Do not let boil. Melt butter over low heat; add flour; cook 5 minutes, stirring occasionally. Remove from heat; slowly add hot milk mixture, stirring to blend well. Replace on low heat; cook 5 minutes or until thickened, stirring constantly. Add 4 tablespoons sugar; dissolve. Beat egg yolks; add portion of chocolate mixture to yolks, then slowly add to chocolate mixture; cook 3 to 4 minutes. Remove from heat; cool and add vanilla extract. Beat egg whites until stiff but not dry. Gradually beat in remaining 2 tablespoons sugar; fold lightly into cool chocolate mixture. Pour into greased and sugared baking dish; set in pan of hot water. Bake in slow oven (325°) 45 minutes or until set. Serve warm with powdered sugar hard sauce. This recipe serves 4 to 6.

Judy Scott

COUNTRY ICE CREAM

4 eggs, well-beaten
2 1/2 c. sugar
6 c. milk
4 c. heavy cream
1 1/2 T. pure vanilla
1/2 tsp. salt

Add sugar gradually to beaten eggs, beating well after each addition. When mixture becomes very stiff add remaining ingredients and mix thoroughly. Pour into gallon freezer. Freeze.

VARIATION:

For easy chocolate ice cream, use above recipe. Cut sugar to 1/2 cup and milk to 4 cups. Add 3 cups chocolate syrup to recipe. Freeze. *Jean Drumm*

CRANBERRY SAUCE (STRAINED)

1 pkg. cranberries
3 c. sugar
2 c. water

Cook cranberries well in covered pan until mushy. Run through sieve. Put berries back on low burner; add sugar very slowly, stirring constantly until all sugar is well dissolved. Pour into 10 x 6 inch dish and cool.

Matie Powell

DATE PUDDING

1 c. dates, chopped
1/2 c. nuts, chopped fine
1 c. sugar
1 tsp. baking soda
Butter (size of an egg)
1 c. boiling water
1 egg

SAUCE:

1 c. sugar
1/2 c. butter *or* margarine
1 tsp. flour
1 egg yolk
3/4 c. boiling water
1 egg white, beaten

Pour boiling water over dates, nuts, sugar, soda and butter. Stir in gradually - flour, vanilla, salt, beaten egg. Bake in shallow pan.

SAUCE:

Mix sugar, butter, flour, 1 egg yolk, 3/4 cup boiling water. Add beaten egg white. Boil 1/2 minute; serve hot.

Katherine Fulton from Maude Lamar

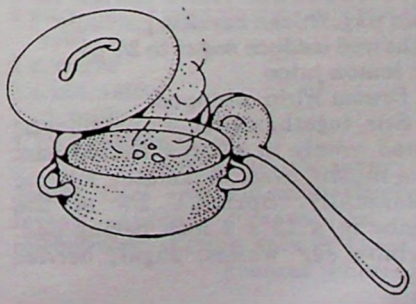
DEEP FRUIT DISH

1 stick margarine, melted
1 qt. fruit, cooked *or* frozen *and* juice

BATTER:

1 c. flour
1 c. sugar
1 tsp. baking powder
3/4 c. milk

Pour melted margarine over batter. Do not stir. Put fruit into the pan the margarine was melted in. Spoon batter over the fruit. Sprinkle 1/4 cup sugar over batter; bake 10 minutes at 425°. Reduce heat to 375° and bake 25 minutes. *Ruth Brooks Katherine Fulton*



FLOWER-GARDEN CAKE

6 egg yolks, beaten
3/4 c. sugar
3/4 c. lemon juice (3 1/2 *to* 4 lemons)
1 1/2 tsp. lemon peel, grated
1 T. unflavored Knox gelatin (1 envelope)
1/4 c. water
6 egg whites, stiffly beaten
3/4 c. sugar
1 lg. angel food cake (2 of Mrs. Murrels *or* 1 long loaf at Safeway)

Make custard of egg yolks, 3/4 cup sugar, lemon juice and peel. Cook over hot, not boiling, water until mixture coats spoon. Remove from heat; add gelatin softened in 1/4 cup cold water. Fold in egg whites with remaining 3/4 cup sugar. Tear angel food cake into bite-size pieces. Place in long Pyrex pan (12 x 8 1/2 inches) oiled with salad oil. Pour custard over. Chill until firm. Unmold. Can be made the day before. This recipe serves 10 to 12. *Lula Duncan*

FROSTY STRAWBERRY SQUARES

1 c. all-purpose flour, sifted
1/4 c. brown sugar
1/2 c. walnuts, chopped
1/2 c. butter *or* margarine, melted
2 egg whites
1 c. granulated sugar
2 c. sliced strawberries *or* use one 10 oz. pkg. frozen berries, partially thawed (reduce sugar to 2/3 c.)
2 T. lemon juice
1 c. Dream Whip, whipped

Stir together first 4 ingredients; spread evenly in shallow baking pan. Bake in 350° oven 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in a 13 x 9 inch baking pan. Combine egg whites, sugar, berries and lemon juice in large bowl; with electric beater, beat at high speed to stiff peaks - about 10 minutes. Fold in Dream Whip. Spoon over crumbs; top with remaining crumbs. Freeze 6 hours or overnight. Cut in 10 or 12 squares and serve frozen. Trim with whole strawberries if you wish.

Pat Lietz

FROZEN PINEAPPLE TORTE

3 egg yolks
1/2 c. sugar
2 T. lemon juice
2 T. sugar
2 c. vanilla wafer crumbs
Dash of salt
1 (9 oz.) can crushed pineapple, drained
3 egg whites, stiffly beaten
1 c. heavy cream, whipped

Beat egg yolks, salt and 1/2 cup sugar. Add syrup from pineapple and lemon juice. Cook over hot, not boiling water until mixture coats the spoon, stirring constantly. Add pineapple and cool. Make meringue of egg whites and 2 tablespoons sugar. Fold in whipped cream and custard mixture. Coat side of oiled refrigerator tray with vanilla wafer crumbs. Spread half of remaining crumbs over bottom of tray. Pour in custard mixture. Cover with remaining crumbs. Freeze 3 to 4 hours. Cut into squares. This recipe serves 6 to 8.

Martha Jarvis

GRAPE SPONGE

1 pt. grape juice, undiluted
1 envelope unflavored gelatin
1/2 c. white sugar
2 egg whites

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GRAPE SPONGE

(Continued)

Soak gelatin in 1 cup juice for a few minutes. Heat over a low fire until gelatin is dissolved. Add other cup of juice and sugar and stir until sugar is dissolved. Chill until about the consistency of egg white. Beat juice mixture until it is full of tiny bubbles. Add to the stiffly beaten white of the eggs. Mix thoroughly. Pour into 8 or 9 inch square pan. Let set overnight. Will make 9 to 10 servings. May be served with whipped cream or topping but I like it best with Sherry Custard Sauce.

SHERRY CUSTARD SAUCE:

4 egg yolks
1/4 c. sugar
1/8 tsp. salt
1 3/4 c. milk
1/4 c. dry sherry

Beat eggs slightly; add sugar and salt and gradually add hot milk. Cook in a double boiler or over low heat until mixture coats spoon. Remove from heat and add sherry. Cool rapidly and then chill. If you do not wish to use sherry, add 1/4 cup milk and use 1 teaspoon vanilla. *Frances Farrington*

HEAVENLY RICE

1 1/4 c. rice, cooked in 2 1/2 c. water, don't overcook
1 tsp. salt, added to water
1 pt. cream, whipped
1/2 c sugar
1 1/2 c. sm. marshmallows
2 sm. cans chunk pineapple

Mix cream, sugar, marshmallows and pineapple and add to cooled rice. Nuts or coconut may be used on top.

Jo Rogler

ICEBOX DESSERT

1 (No. 2) can chunk pineapple
1 pkg. marshmallows
1 box vanilla wafer crumbs
3 bananas
1 pt. whipping cream
1 c. nuts, chopped

Dissolve marshmallows in juice of pineapple over low heat or double boiler; stir constantly. Cool. Add chopped bananas, pineapple and nuts. Fold in whipped cream when mixture is pretty well set. In a flat dish or pan put a thick layer of vanilla wafer crumbs and pour mixture over it. Add layer of crumbs on top. Chill for hours.

Mrs. R.W. Remy, sister of K. Fulton

ICE CREAM TOPPINGS

CHOCOLATE:

1 c. chocolate chips
3/4 c. evaporated milk
1/2 c. honey

Melt together over low flame. Cool.

BUTTERSCOTCH:

1 c. light corn syrup
1 c. light brown sugar
3 T. butter
1/4 tsp. salt
1/2 c. milk
1 tsp. vanilla

Bring to full rolling boil. Boil 5 minutes. Cool. *Zelma Bowers*

JELL-O SHERBET

1 pkg. Jell-O (any flavor-children like red)
1 c. sugar
1 c. hot water
1 qt. milk
1 1/2 T. lemon juice

In hot water dissolve sugar and Jell-O. Cool and add milk slowly to lemon juice. Freeze in the refrigerator, stirring once or twice.

Frances Farrington

LEMONADE ANGEL DESSERT

1 envelope (1 T.) unflavored gelatin
1/2 c. sugar
Dash of salt
2 eggs, beaten
1/2 c. water
1 (6 oz.) can frozen lemonade concentrate
1 (14 1/2 oz.) can evaporated milk, chilled icy cold, whipped
1 (10 inch) tube angel cake
2 T. lemon juice
Yellow food coloring

Mix gelatin, sugar and salt. Add eggs and water. Cook and stir gelatin until it dissolves. Chill until partially set. Fold in whipped milk. Add few drops of yellow food coloring. Rub brown crumbs off cake; tear cake into bite-size pieces. Cover bottom of a 10 inch tube pan with thin layer of gelatin mixture. Loosely arrange 1/3 of cake on top. Pour 1/3 of remaining gelatin over. Repeat. Chill until firm. Unmold. *Alma Hass*

LEMON ANGEL RING

1 (9 inch) angel food cake
1 (No. 2) can lemon pie filling
1/2 pt. heavy cream, whipped
Additional crushed lemon drops
1/4 c. crushed lemon drops (about 10)
Additional whipped cream, sweeten

Line a 9 inch cake pan with waxed paper. Tear cake into bite-size pieces. Fold lemon pie filling into whipped cream; lightly fold in the candy. Fill pan with alternate layers of lemon mixture and cake, beginning and ending with the mixture-lemon. Cover and refrigerate overnight. To serve, unmold the dessert; swirl additional whipped cream or dessert topping over top and sprinkle with crushed candy (10 to 12 servings). *Katherine Fulton (Eagle Recipe)*

LEMON PUDDING

1 can Eagle Brand milk
2 eggs, separated
1/2 c. lemon juice
Rind of 1 lemon, grated
1/4 tsp. cream of tartar, added to egg whites
Vanilla wafer crumbs

Add egg yolks to milk and beat until thick; add lemon juice and rind and beat until thick. Fold in beaten egg whites. Cover bottom of pan or dish with the crumbs and pour the mixture. Cover with more crumbs. Chill. Whipped cream may be used - placed on top. *Ethel Remy, Katherine Fulton*

MONICA PUDDING

2 T. butter
1/3 c. flour
1/4 c. sugar
1/2 tsp. vanilla
1 1/3 c. milk
2 eggs
1/4 tsp. salt

Cook flour and milk until thick. Add butter, sugar, salt, vanilla and beaten yolks. Fold in beaten egg whites (stiff). Bake in water in a moderate oven (325°) 55 to 60 minutes.

SAUCE:

1/4 c. butter
1/2 c. powdered sugar
1/2 c. cream
1/2 tsp. vanilla

Bring ingredients in sauce to a boil and pour over pudding to serve.

Judy Scott

Ozark Apple Pudding

2 eggs, beaten
1 1/2 c. sugar
3/4 c. flour
2 1/2 tsp. baking powder
1/4 tsp. salt
1 c. nuts
2 c. apples, chopped
2 tsp. vanilla

Bake in 375° oven about 15 minutes. Reduce heat to 350° and bake 20 minutes longer or until done, depending upon apples. Very nice to double.

Marylee Hays

Peach Sherbet

2 c. milk
2 lg. cans evaporated milk
4 egg whites, beaten
1/4 tsp. salt
1/2 c. sugar, beaten into egg whites
1 qt. frozen peaches in syrup
1/4 c. lemon juice

Freeze the milk, evaporated milk, beaten egg whites and sugar and salt to a mush (in a freezer), then add the mashed peaches and lemon juice and finish freezing. We like this.

Frances Farrington

Peppermint Pudding

1/2 lb. marshmallows
1/2 c. milk
3 sticks peppermint candy
18 vanilla wafers
English walnuts
1 pt. whipped cream

Dissolve marshmallows and crushed peppermint in hot milk; crush candy with rolling pin. Cool. Fold in 1 pint of whipped cream. Line pan with wafer crumbs. Pour in mixture and cover with crumbs. *Katherine Fulton*

Persimmon Pudding

1 qt. persimmons
1 qt. milk
1/4 c. butter, melted
1 c. sugar
2 eggs
1/4 tsp. nutmeg
1 1/2 tsp. allspice
1 tsp. cinnamon
1 tsp. (scant) cloves
2 c. flour (no baking powder)

Mash persimmons; add milk and run through colander. Add beaten eggs, melted butter and sugar. Sift spices with flour and add to mixture. Bake 40 to 50 minutes in a well-greased pan at 325°. This recipe serves from 12 to 15. *Mrs. Ethel J. Dietrich*

Pineapple Dessert

4 eggs
3/4 c. sugar
1 c. crushed pineapple
1/2 pkg. lemon gelatin
25 *to* 30 vanilla wafers *or* graham crackers

Beat 4 egg yolks and add 1/2 cup sugar and 1 cup crushed pineapple. Cook until it thickens. While hot, add 1/2 package lemon gelatin. Cool, then beat 4 egg whites and add 1/4 cup sugar. Mix gently with pineapple mixture. Crush 25 to 30 vanilla wafers or graham crackers, and mix with just a little butter or margarine. Put half of wafer mixture in bottom of pan. Add filling and put rest of wafers on top. Makes Pyrex cake pan, 9 x 12 inches. *Maxine Dowell*

PINEAPPLE DESSERT

1 pkg. lemon Jell-O
1 c. boiling water
1 lg. can Carnation milk, chilled
Graham crackers
1 c. sugar
1/2 c. cold water *or* pineapple juice
1/2 c. lemon juice
1 sm. can crushed pineapple

Dissolve the lemon Jell-O in boiling water; add sugar, cold water and lemon juice to the Jell-O after it is dissolved and chilled. Whip the Carnation milk. Fold in chilled Jell-O and crushed pineapple. Crumble graham crackers. Cover pan with graham cracker crumbs. Pour lemon Jell-O mixture over crumbs. Cover with more crumbs. Let set several hours. *Alma Hass*

PINEAPPLE ICEBOX PUDDING

2 pkgs. lemon Jell-O
1 pkg. unflavored gelatin
1 can crushed pineapple
2 c. whipped cream
4 c. water
1 jar maraschino cherries, chopped
1 lb. coconut macaroons *or* coconut cookies

Set gelatin until syrupy, then whip until light. Add all other ingredients and fold in whipped cream. Crush cookies and make a layer of crumbs and then a layer of whipped mixture, layer of crumbs, etc. Top with crumbs and keep in refrigerator.

Doris Graham

STRAWBERRY FLUFF

1 pkg. strawberry Jell-O
1 pkg. strawberry chiffon pie filling
1 pt. frozen strawberries
1/2 angel food loaf cake

Cut cake in 3/4 inch slices; line bottom of pan. Drain juice from thawed strawberries (should have 1 cup). Mix Jell-O with 1 cup hot water; add strawberry juice. Cool until mixture begins to jell and add berries. Spread this mixture over cake. Pour chiffon pie filling over that. For the chiffon pie filling, follow recipe given on box. (Be sure to use electric mixer.)

Mrs. Ethel Dietrich

RITZ TORTE

3 egg whites, beaten stiff
1 tsp. vanilla
1 c. sugar
1 c. pecans
20 Ritz crackers, rolled in fine crumbs

To stiff egg whites, add vanilla and sugar and fold in cracker crumbs and pecans. Bake in buttered pan (300°) until lightly brown. Can be served with ice cream or whipped cream topping. *Jo Rogler*

SCALLOPED RHUBARB

3 c. stale bread (1/2 inch cubes, no crust)
2 c. rhubarb, diced 1 inch
1 c. sugar
1 stick butter, melted
Red food coloring, placed in melted butter

Add bread to butter; mix well. Stir over low heat. Add sugar, then rhubarb and mix very well. Put in oblong pan. Place 1 tablespoon of water in each corner of pan. Bake 45 minutes in moderate oven (325°). *Joe Rogler*
Rose Bochow

SPECIAL STRAWBERRY DESSERT

2 egg whites, unbeaten
1 c. sugar
1 lg. pkg. frozen strawberries
1/2 c. whipped cream
Vanilla wafers (enough to line pan)

Put egg whites, sugar and strawberries into large bowl and beat at least 15 minutes, or until mixture stands in peaks and is very thick; whip the half cup of cream. One-half (1/2) may be put into the mixture or all may be put on top. Line glass pan with vanilla wafer crumbs. Pour mixture on top and ice with whipped cream. Sprinkle top with crumbs and freeze several hours. *Ruby Jinkins*

THREE IN ONE SHERBET

Juice of 3 oranges
3 bananas
3 c. sugar
1 pt. milk
Juice of 3 lemons
1 (No. 2) can crushed pineapple
3 c. water
1 pt. cream

Mix the juice of 3 oranges and 3 lemons. Add 3 bananas, crushed pineapple, sugar, water, milk and cream. Fill 1 gallon container and place in freezer. Freeze as usual.

Florence Schaar

YUM-YUM DESSERT

1/4 lb. butter
4 eggs
1/4 c. cool coffee
1 c. sugar
1 c. nutmeats
1 lb. vanilla wafers

Cream the butter and sugar; add eggs and beat well. Add nutmeats and coffee. Crumb the vanilla wafers. Have dish buttered well. Put in layer of crumbs and then layer of mixture until both are gone, ending with crumbs on top. Set in refrigerator 40 hours covered. Serve with whipped cream. *Donna Riley*

APPLE NUT DESSERT

1 beaten egg
1/2 tsp. vanilla
1 tsp. baking powder
1 c. chopped, unpared tart apples
3/4 c. sugar
1/2 c. sifted all-purpose flour
1/4 tsp. salt
1/2 c. broken walnuts *or* pecans

Combine egg, sugar and vanilla. Sift dry ingredients. Add dry ingredients to egg mixture and blend well. Stir in apples and nuts. Spread in an 8 x 8 x 2 inch baking dish. Bake in moderate oven, 350°, for 30 minutes or until done. Cut in squares. Serve warm with ice cream. Makes 6 to 9 servings. *Ruth Michener*

APPLE TORTE

3/4 c. sugar
1/2 c. flour
2 tsp. baking powder
1 tsp. vanilla
1 egg
1 c. chopped nuts
1/8 tsp. salt
2 c. apples, peeled *and* chopped fine

Beat egg until light; then add sugar gradually while continuing to beat. Sift dry ingredients together. Add to egg mixture along with apples and nuts. Mix lightly but thoroughly. Pour into well-greased pan (pie tin preferred) and bake at 350° for 45 minutes or longer (until toothpick comes out clean and apples are tender). Serve with whipped cream. Serves 4 to 6. *Jean Baumgartner*

BANANA SPLIT

2 c. graham cracker crumbs
2 c. powdered sugar
1 stick margarine
1 (No. 2) can crushed pineapple, drained
Chopped nuts
5 T. margarine
2 eggs
4 bananas, sliced lengthwise
Cool Whip
Maraschino cherries

Mix graham cracker crumbs with margarine. Spread in dish. Mix powdered sugar, eggs and margarine and put on first layer. Slice bananas lengthwise and lay on next. Add drained pineapple and spread over layers. Cover with Cool Whip and sprinkle with chopped nuts and maraschino cherries. Chill for several hours. *Gertrude Jeter*

BASIC ICE CREAM

(For 1 1/2 gallon freezer, uncooked)

8 eggs
2 1/2 c. sugar
1 tsp. salt
3 T. vanilla
1/8 tsp. lemon extract
1 1/2 qts. half & half
Milk to fill freezer

Beat eggs until real fluffy. Add sugar and continue beating until creamy (don't underbeat). Add vanilla and lemon extracts. Turn mixer to low speed and add half & half. Pour into freezer and add milk to within 3 inches of top (to allow for expansion). This is a good recipe as is or you can add fruit or chocolate syrup for variation. *Mary Laird*

CHERRY DESSERT

1 egg
3 T. melted butter
1 c. drained cherries
3 T. cherry juice
1 c. chopped nuts
1 c. flour
1 c. sugar
1 tsp. soda
1/4 tsp. salt

Cream butter and sugar; add egg. Sift dry ingredients and add to creamed mixture. Fold in cherries. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 45 minutes.

SAUCE:

1 c. cherry juice
1/2 c. sugar
1/3 c. brown sugar
2 T. cornstarch

Cook until thickened and clear. Serve hot over above dessert.

Peggy Roark

CHERRY COBBLER

3/4 c. sugar
3 T. butter *or* margarine
1/2 c. milk
1 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 can sour pitted cherries
1 c. sugar
1 T. cornstarch

Drain cherries. Spread in bottom of greased pan. Sift dry ingredients and add milk. Place dough on top of cherries. Mix sugar and cornstarch. Spread sugar-cornstarch mixture on top of dough. To the drained cherry juice, add enough water to make 1 cup liquid. Heat to boiling and pour over the dough. Bake at 375° for 40 minutes. The sauce is on the bottom.

Alma Hass

CHOCOLATE DELIGHT

CRUST:

1 c. flour
1 stick margarine
1 c. chopped pecans

Mix together and pat into a 9 x 13 inch pan. Bake 20 minutes at 350°. Cool.

LAYER 1:

1 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1 c. Cool Whip
1 tsp. vanilla

Mix together and pour over cooled pastry.

LAYER 2:

1 sm. instant chocolate pudding
1 sm. instant vanilla pudding
3 c. milk

Mix together and pour over the first layer. Top with Cool Whip and sprinkle with nuts. Refrigerate.

NOTE: Dorothy Middleton calls her recipe Chocolate Torte and uses 2 1/2 cups milk. *Zelma Myers*

CHOCOLATE ICE CREAM

2 lg. Hershey bars
1 can Eagle Brand milk
2 qts. half & half

Melt Hershey bars in double boiler. Stir Eagle Brand milk into melted chocolate. Add half and half to chocolate mixture and pour into 1 gallon freezer can and freeze. Makes 1 gallon ice cream. *Barbara Headrick*

CHOCOLATE UPSIDE DOWN CAKE

3/4 c. white sugar
3 T. cocoa
1 1/2 T. butter
3/4 c. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1/2 c. milk
3/4 tsp. vanilla
3/4 c. nuts (walnuts)

Cream sugar and butter. Sift cocoa, flour, baking powder and salt. Add to creamed mixture. Add milk, vanilla and nuts. Pour sauce over cake and bake 25 minutes at 350°.

SAUCE:

1 1/3 c. boiling water
1/2 c. brown sugar
1/2 c. white sugar
3 T. cocoa

Peggy Roark

DATE PUDDING

SYRUP:

1 1/2 c. brown sugar
1 1/2 c. boiling water

CAKE:

1 c. flour
1 c. sugar
1 c. milk
1 tsp. baking powder
1/2 c. chopped dates
1/2 c. chopped nuts

Pour syrup into greased baking dish; add cake batter. Bake 30 to 40 minutes in a 325° oven. Serve with whipped cream. *Peggy Roark*

COCONUT CREAM DESSERT

1 c. flour
2 T. sugar
1 stick margarine
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1 box instant coconut cream pudding mix
1 box instant vanilla pudding mix
3 c. cold milk

Combine flour, sugar and margarine. Blend until crumbly and sprinkle into a 9 x 13 inch pan. Pat it down evenly. Bake 12 minutes at 350°. Cool. Mix powdered sugar and cream cheese and spread over cooled crust. Mix coconut cream instant pudding and vanilla instant pudding mix with 3 cups of cold milk. Just blend, do not overmix or it won't thicken. Let stand 5 minutes to thicken. Spread over cream cheese mixture. Top with Cool Whip and sprinkle with coconut and nuts.

VARIATION:

Use chocolate and vanilla pudding mix to make chocolate dessert and top with chocolate tidbits and nuts.

Effie Mullett

COCONUT CREAM DESSERT

3/4 c. coconut, toasted
1 pkg. Dream Whip
2 pkgs. instant vanilla pudding
2 3/4 c. cold milk
2 tsp. vanilla
1 tsp. coconut flavoring
NUT CRUST:
1/2 c. margarine
1 c. nuts, chopped fairly fine
1 c. flour
1/4 c. brown sugar

Combine Dream Whip, pudding mix, milk and flavorings in a large mixing bowl. Beat on high speed until very thick, 5 to 7 minutes. Save 1/3 of the toasted coconut for topping. Fold rest into pudding mixture. Pour mixture into either baked pie crust or the crust with nuts. Top with remaining coconut and refrigerate.

NUT CRUST:

Crumb together margarine, nuts, flour and brown sugar. Pat into a 9 x 13 inch pan. Bake at 350° for 15 minutes.

Jo Cox

DELIGHTFUL CHEESECAKE

4 T. graham crackers crumbs
1 c. low calorie pineapple tidbits
1 1/2 c. non-fat cottage cheese
1/4 tsp. salt
1/4 c. skim milk
Non-nutritive sweetener equal to 1/2 c. sugar
2 envelopes unflavored gelatin
Juice from pineapple *plus* 3/4 c. water
1 tsp. vanilla
3/4 c. eggs (3 med.), separated
2 T. unsweetened lemon juice

Sprinkle 3 tablespoons of graham cracker crumbs on bottom of a 9 inch pan. Set aside. Soften gelatin in 1/2 cup water. Bring the 3/4 cup juice to boil and stir in gelatin. Beat cottage cheese until nearly smooth at highest speed on mixer, about 3 to 4 minutes. Add egg yolks, skim milk, lemon juice, sweetener, vanilla and salt. Beat well. Blend in gelatin at low speed. Chill. Stir occasionally until mixture is thick, but not set, about 1 hour.

Beat whites at highest speed until soft peaks form, then fold in gelatin mixture by hand. Spoon over crumbs in pan, and sprinkle remaining tablespoon of crumbs over filling.

(Continued Next Page)

DELIGHTFUL CHEESECAKE

(Continued)

Add pineapple tidbits on top and chill overnight in refrigerator.

Exchange per serving: 1 = 1/8 bread, 1/4 fruit, 1/2 meat.

Calories per serving: 55

(Recipe requested.)

Evelyn Ammann

DIABETIC COBBLER

Biscuit mix

1 pkg. Jiffy mix *or* amount needed for 10 *to* 12 biscuits prepared for drop biscuits

Any kind of fruit you prefer (2 (1 lb.) cans *or* more peaches, blue plums, *or* apricots, etc.) (1 can apricots *and* 1 can pineapple chunks is one of my favorites)

Put fruit in large Pyrex pan (I use the 10 x 15 inch size); juice too. Sweeten with artificial sweetener. (Don't use too much. Two teaspoons liquid per can is usually plenty.) Sprinkle fruit with spices, your favorite combinations. I use nutmeg on pineapple-apricot, cinnamon and nutmeg on peaches, cloves, too, on plums. Dot with butter or margarine. Drop biscuits on fruit, evenly spaced. Bake at 375° until biscuits are done. Top with D-Zerta topping to serve.

Exchange count: bread count is easily figured same as biscuits. Fruit count for a serving is usually 1 fruit.

QUICKIE SHORTCUT:

Use a package of canned biscuits. Cut each biscuit into fourths and place on top of the fruit. M.L. *Mary Laird*

DIABETIC DESSERT

Plain angel food cake

(I use leftover cake - usually about 1/4 of a regular box mix.)

Cube cake and place in large Pyrex pan.

1 (1 lb.) can pineapple

1 (1 lb.) can apricots

Put fruit and juice in saucepan. Sweeten to taste (about 2 teaspoons liquid sweetener). Add 2 tablespoons Minute Tapioca. Bring to boil. Cook until tapioca is clear. Pour over cake while hot. This can be topped with D-Zerta topping when cool.

VARIATION:

Peaches or plums may also be used for this recipe. Add spices as for a cobbler. *Mary Laird*

DIABETIC PUDDING

Cube about 1/4 leftover angel food cake. Place in large Pyrex pan. Pour D-Zerta vanilla pudding over cake while warm. Cool and top with D-Zerta topping.

VARIATIONS:

Butterscotch pudding - add a few nuts. Chocolate pudding - nuts are good, too. Vanilla - add a banana for variation or pineapple tidbits.

D-Zerta pudding counts only the milk used. Cake is a 1/2 bread count per serving, maybe less, depending upon the amount of cake used. Pudding may be made with all powdered milk. *Mary Laird*

Diet Orange Dessert Or Salad

1 envelope orange D-Zerta Jell-O
1 tsp. vinegar
1 pkg. whipped topping
1 sm. pkg. cream cheese
1 c. boiling water
1 T. sugar
1 c. cottage cheese
1 c. canned pineapple (unsweetened)

Add 1 cup boiling water to envelope of D-Zerta Jell-O. Stir until dissolved. Add 1/2 cup cold water, vinegar and sugar. Chill until like cream. Beat until foamy. Add package whipped topping, cottage cheese, cream cheese and pineapple. *Florence Schaar*

Diet Pudding Vanilla

1 c. skim milk
1 T. cornstarch *or* tapioca
Pinch of salt
1 egg, beaten
1 T. cold water
1 tsp. artificial sweetener

Heat milk; dissolve cornstarch in cold water; add to boiling milk. Cook 1 to 2 minutes. Add beaten egg and sweetener. Cool. Makes 3 dishes of pudding. (Recipe requested.)

Clara Estes

Dump Salad

1 can Eagle Brand milk
1 can cherry pie filling
1 can crushed pineapple, undrained
1 c. miniature marshmallows
1 c. pecan pieces
1 lg. container Cool Whip
1 c. coconut

Nell Nida

Fruit Delight Ice Cream

6 eggs, beat a lot
2 c. sugar
1 can evaporated milk
1/2 pt. half & half
1 qt. milk
1 (4 oz.) bottle maraschino cherries, chopped *and* juice
1 sm. can crushed pineapple
2 sm. bananas

Mix ingredients in order given. Pour into a 1 gallon freezer. Add milk to fill to 3/4 full. Freeze according to freezer instructions. *Dorothy Long*

Fruit Sherbet

1 egg
Juice of 1 lemon
1 ripe banana, mashed
1 c. sugar
Juice of 1 orange
1 c. water

Beat 1 egg; add sugar and fruit juice. Beat well. Add mashed ripe banana and water. Freeze in refrigerator pan. Stir once while freezing. Not a large recipe, but can easily by multiplied. *Mary Jane Venning*

Fudge Sauce

1 1/2 c. sugar
1/4 c. water
1 c. evaporated milk
1/2 c. corn syrup (light)
1 c. cocoa (scant)
1 1/2 tsp. vanilla

Mix sugar, corn syrup, water and cocoa together and bring to boil. Boil 3 minutes, then add evaporated milk and vanilla. Keep refrigerated.

Martha Jarvis

FUDGIE CRUNCH SQUARES

1 pkg. Pillsbury yellow cake mix
1 pkg. dry fudge frosting mix
1/3 c. melted margarine
2/3 c. chopped nuts
1 c. water
3 eggs

BASE:

Grease and flour a 9 x 13 inch cake pan. Combine 1 cup cake mix, 1/2 cup frosting mix. Stir in melted shortening until crunchy. Add nuts. Press on bottom of pan.

FILLING:

In a large bowl, blend rest of cake mix, water and eggs. Beat on medium speed of mixer 4 minutes. Pour mixture over base. Bake at 350° for 40 to 50 minutes. Cool.

TOPPING:

Frost with remaining frosting mix prepared by directions on package but decrease water by 1 tablespoon. Cut into squares. *Jo Cox*

HEAVENLY PIE

1 c. flour
1/2 c. margarine
1/2 c. nuts
Coconut (may be toasted)
2 c. milk
1 (8 oz.) pkg. cream cheese
1 lg. carton Cool Whip
1 c. powdered sugar
2 (3 oz.) pkgs. instant lemon pudding mix

Mix flour, margarine and nuts together until crumbly. Press into a 9 x 13 inch pan. Bake at 350° for 8 to 10 minutes. Cool completely.

Mix cheese and 1 cup Cool Whip with powdered sugar. Spread over crust. Mix milk and pudding; beat 2 minutes. Spread pudding over cheese mixture. Spread remaining Cool Whip on top of pudding. Top with coconut. Can be frozen. *Ruth Anderson*

HOMEMADE DIET JELL-O

1 tsp. Kool-Aid
2 T. cold water
1 c. boiling water
1 T. plain gelatin
2 tsp. artificial sweetener

Soak gelatin in cold water; add Kool-Aid, artificial sweetener. Add boiling water; stir until dissolved. Cool and put in refrigerator to set. No sodium in sweetener. (Recipe requested.) *Clara Estes*

ICE CREAM

4 *or* 5 eggs
2 c. sugar
1 tsp. vanilla
Junket vanilla powder
1 can Pet milk
Dash of salt

Beat eggs until thick. Continue beating and gradually add sugar, vanilla, Junket powder, canned milk and salt. Pour into freezer and add milk to fill. Makes one gallon.

Peggy Roark

ICE CREAM

(Cheney Golfer's recipe)

6 eggs
1 c. sugar
1 can Eagle Brand evaporated milk
1 pt. half & half
1 pkg. vanilla pudding mix
Milk to fill gal. freezer

Beat eggs until stiff; add sugar, cream, pudding mix and Eagle Brand milk. Add enough whole milk to fill the freezer. *Viola Duerksen*

ICE CREAM DESSERT

2 c. Rice Chex, roll fine
1 c. Angel Flake coconut
1 c. chopped nuts
2/3 c. brown sugar
1/2 c. stick butter, melted

Heat oven to 250°. Mix above ingredients thoroughly. Spread evenly in a 9 x 13 inch pan. Bake 25 minutes or until brown and crisp. Stir occasionally.

Spread half crumb mixture in a 9 x 13 inch pan, then layer 1/2 gallon ice cream, then cover with other half of crumbs. This freezes well.

Helen Collom

ICE CREAM FUDGE CASSEROLE

1/2 c. margarine
2 eggs
1/2 c. flour
1 c. nuts
1 c. sugar
4 T. cocoa
1 T. vanilla
1/2 gal. ice cream

Cream margarine and sugar. Add remaining ingredients. Bake at 350° for 20 to 30 minutes. Cool. Break up cooled fudge bars or slice thin. Soften the ice cream. Place a layer of cookies, layer of ice cream, etc. Freeze.

Viola Duerksen

JELL-O FOR DIABETICS

1 envelope Kool-Aid without sugar (any flavor)
2 envelopes Knox unflavored gelatin (2 T.)
6 (1 grain) Saccharin tablets
1/2 c. cold water (poured over first 3 ingredients; stir)
1 1/2 c. boiling water (poured into mixture)

NOTE: Amount of Saccharin can be changed according to fruit used in gelatin.

This makes enough Jell-O for a 9 x 13 inch Pyrex pan (same as 2 packages of regular Jell-O). Add enough cold water to make 4 cups total.

VARIATIONS OF FRUIT MIXTURES:

Strawberry Kool-Aid
1 c. strawberries, unsugared
1 can pineapple
2 bananas
Lemon-lime Kool-Aid
1 can unsweetened applesauce
1 can pineapple chunks *or* 1 can pears

Sprinkle cinnamon in applesauce for extra flavor. Optional. Add 1 cup no-sugar 7-Up. Any combinations of fruit you like can be used. D-Zerta topping can be mixed into Jell-O when syrupy to make a Bavarian type dessert.

Use water pack fruit if possible in preference to artificially sweetened fruit. Decrease Saccharin if fruit is sweetened.

We like this gelatin better than D-Zerta, and it is much cheaper. Gelatin has no exchange count. Figure just the fruit. M.L.

Mary Laird

LEMON ICE CREAM

(1 1/2 gallon)

Juice of 9 lemons *and* 1 tsp. lemon rind, grated
6 c. sugar
1 can evaporated milk
About 1 gal. milk

Add evaporated milk *slowly* to the lemon juice, rind and sugar. Mix well. Pour into freezer container and fill to within 3/4 full with milk. *Do not* fill too full, needs room to expand.

Evelyn Wilmeth

LEMON MINT DESSERT

2 tall (13 oz.) cans crushed pineapple, undrained
1 pkg. lemon Jell-O
1 pkg. Kraft's butter mints
1 (10 oz.) pkg. lg. marshmallows, cut in quarters
1 pt. whipping cream *or* 1 lg. carton Cool Whip *or* 2 pkgs. Dream Whip

Stir pineapple and dry Jell-O together. Add whole mints and cut up marshmallows; mix well and refrigerate 8 hours or overnight. Whip and sweeten the whipping cream or Dream Whip (Cool Whip is already sweetened). Fold into pineapple mixture, mixing well.

Pour into a 9 x 13 inch baking pan and freeze. serves 12 or 14 and will keep 2 weeks or more. *Alma Hass*

LEMON PUDDING

1 c. sugar
1 c. milk
1/4 c. lemon juice
3 T. flour
2 eggs, separated
Bit of rind

Mix sugar and flour together. Add milk and well beaten egg yolks mixed with lemon juice and bit of rind. Fold in 2 stiffly beaten egg whites. Pour into buttered baking dish; place in pan of warm water. Bake 45 minutes in slow oven, 325°, or until pudding leaves side of pan. *Rose Bochow*

MAGIC CHOCOLATE SAUCE

1 can Eagle Brand milk
2 sq. unsweetened chocolate
1/8 tsp. salt
1/4 c. sugar
1/2 *to* 1 c. hot water
1/2 tsp. vanilla

Cook Eagle Brand milk, sugar, chocolate and salt until thick, in double boiler. Remove from heat. Stir in water and vanilla.

Barbara Headrick

MRS. TRUMAN'S OZARK PUDDING

1 egg
3/4 c. sugar (scant)
2 T. flour
1 1/4 tsp. baking powder
1/8 tsp. salt
1/2 c. chopped nuts
1/2 c. chopped raw apples, peeled
1 tsp. vanilla *or* rum *or* both

Beat egg and sugar for considerable time (10 minutes) until very smooth. Mix flour, baking powder, and salt, then stir into the sugar and egg mixture. Add apples, nuts and vanilla or rum or both. Bake in a well-buttered pan at 350° for 35 minutes. Serve plain or with ice cream, whipped cream or Cool Whip. Do not overbake.

NOTE: This recipe is from Penny's Ozark Kitchen by Penny Mahon of Bella Vista, Ark.

Ruth Clow

PEACH AMBROSIA

2 c. fresh sliced peaches
2 T. sugar
1 T. lemon juice
1/2 c. coconut

Mix all but coconut. Let chill at least 1/2 hour. Add coconut when ready to serve. *Ruth Michener*

MYSTERY PUDDING

1 c. flour
1 tsp. soda
1 egg, slightly beaten
1 (16 oz.) can fruit cocktail
1/2 c. chopped nuts
3/4 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1/2 c. brown sugar

Sift flour, then measure and sift with sugar, soda and salt. Mix in bowl with the slightly beaten egg, vanilla and undrained fruit cocktail. Pour in a 6 x 10 inch greased baking dish. Sprinkle top with brown sugar and nuts. Bake at 325° for 40 to 45 minutes. Makes 8 servings. Top with Cool Whip and maraschino cherry. *Rose Bochow*

PEACH COBBLER

2 T. quick cook tapioca
1 c. sugar
1/4 tsp. salt
1/4 tsp. nutmeg
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
4 c. sliced peaches
1 c. water
2 T. lemon juice
1/4 tsp. grated lemon rind
2 T. butter
2 T. sugar
1/2 c. shortening

425° oven. Combine tapioca, cup sugar, 1/4 teaspoon salt, nutmeg, peaches, water, lemon juice and rind in baking dish. Dot with butter. Combine flour, baking powder, 2 tablespoons sugar, 1/2 teaspoon salt and shortening. Gradually add milk, stirring until a soft ball forms. Knead 30 seconds. Roll to fit dish and bake 30 minutes. *Alice Ackerson*

PEANUT BUTTER CUPS

1/3 lb. graham cracker crumbs
1/2 lb. butter *or* margarine
1 c. peanut butter
1 lb. powdered sugar
2 c. chocolate chips

Combine crumbs, butter, peanut butter, and sugar. Work together until smooth. Press mixture into a 9 x 9 inch buttered pan. Melt chocolate chips over hot water. Spread over cracker mixture. Refrigerate until firm. Cut in squares. *Viola Duerksen*

PEPPERMINT ICEBOX DESSERT

1 pkg. Dream Whip *or* 1/2 pt. whipping cream
1/4 lb. miniature marshmallows
6 sticks peppermint candy, rolled fine
1/4 lb. vanilla wafers, crushed
1/2 c. pecans, chopped

All ingredients are mixed together except wafers which are rolled fine and half crumbs placed on bottom of pan. Place filling on crumbs and the top with the remaining crumbs. Let stand 24 hours. Cut in squares.

Alma Hass

PINK LEMONADE DESSERT

1 can pink lemonade
1 can sweetened condensed milk
1 lg. carton Cool Whip
1 graham cracker *or* regular pie shell, baked

Combine lemonade, Cool Whip and condensed milk. Pour into shell or crust baked in an 8 x 8 inch or 9 x 9 inch pan. Chill until serving time. Garnish with whipped cream and thin slices of lime or chocolate curls.

(Continued Next Page)

PINK LEMONADE DESSERT

(Continued)

Do not add topping. Serves 8.

Florence Schaar

PINEAPPLE CHEESECAKE

1 pkg. lemon Jell-O
3 T. lemon juice
1 c. sugar
1 tall can evaporated milk, chilled
1/3 c. melted margarine *or* butter
1 c. hot water (pineapple juice included in this)
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1/3 lb. graham crackers (20 *to* 30)
1 med. can crushed pineapple

Drain 1 medium can crushed pineapple. Add juice and water to make 1 cup liquid. Dissolve lemon Jell-O in hot liquid. Add lemon juice and cool. Cream the cream cheese; add sugar and vanilla; mix well. Add cream cheese mixture and pineapple to Jell-O mixture. Whip the evaporated milk and fold into the Jell-O-cheese-pineapple mixture. Crush the graham crackers and add melted butter. Line a 9 x 13 inch pan with the crumbs, saving some for the top. Pour in the mixture and sprinkle top with graham cracker-margarine crumbs. Refrigerate for 12 hours or more. Tastes better if 24 hours. It may be frozen.

VARIATION:

Instead of pineapple, fruit cocktail may be used. *Nina Cole*

PINEAPPLE REFRIGERATOR CAKE

1/2 c. butter *or* margarine
2/3 c. sugar
2 eggs, well-beaten
1 c. chopped nuts
1 c. Grape Nuts
1 (9 oz.) can crushed pineapple
1 (7 1/4 oz.) box vanilla wafers

Cream butter and sugar. Add eggs, pecans, Grape Nuts and pineapple with juice. Crush wafers to make crumbs.

In an 8 inch square pan, make alternate layers of crumbs and pineapple mixture. Start with crumbs and end with crumbs. Chill at least 8 hours. Cut in squares to serve. Add coconut if desired. *Mary Hereford*

PISTACHIO PUDDING DESSERT

1 c. flour
1 stick margarine
1 c. chopped walnuts
1 (9 oz.) carton whipped topping
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
2 pkgs. instant pistachio pudding mix

Mix flour, butter and nuts to make crust. Press into a 9 x 13 inch or 2 quart baking pan and bake 15 minutes at 350°. Remove and chill. Mix together softened cream cheese and powdered sugar. Spread on cooled crust. Mix pudding according to directions. Fold into pudding 1/2 of whipped topping. Pour this mixture on top of cheese and chill until set. Top with remaining whipped topping. Sprinkle finely chopped nuts on top. Makes 12 to 16 servings.

VARIATIONS:

Chocolate pudding can be used. Delicious. *Dorothy Wilson*

Pistachio Frozen Dessert

30 crushed Oreo cookies
1 stick margarine, melted
2 sm. pkgs. pistachio instant pudding
1 1/2 c. milk
1 qt. ice cream

Mix together the crushed Oreo cookies and melted margarine and press into a 9 x 13 inch pan. Cool. Mix together the pistachio pudding mix, milk and ice cream and pour over cookie crust.

TOPPING:

3 lg. Heath bars, grated

Freeze.

Zelma Myers

Quick And Easy Dessert

Bananas
Cool Whip
Frozen red raspberries

Slice bananas in a parfait glass. Top with frozen red raspberries. Top with Cool Whip. Delicious.

Alma Hass

Refrigerator Strawberry Cake

1 package white cake mix as directed. Dissolve large box Jell-O in 1 cup hot water and 1 1/2 cups strawberry pop. Make holes in cake and pour Jell-O mixture over cake.

ICING:

Beat 1 package of instant vanilla pudding with 1 1/2 cups milk. Blend in a 9 ounce carton of Cool Whip. Refrigerate until Jell-O settles or place in freezer for 20 minutes.

Peggy Roark

Ritz Cracker Pie

3 egg whites, beaten stiff
1 tsp. vanilla
1/2 c. pecans
1 c. sugar
20 Ritz crackers, crushed

Beat egg whites until stiff. Add sugar gradually while beating. Fold in vanilla and crushed Ritz crackers. Add pecans. Pour in a 9 inch pie pan and bake 25 minutes in a 325° oven. Cool. Spread Dream Whip over crust. Sprinkle with coconut. (Colored coconut makes a pretty pie.)

Rose Bochow

Sour Cream Apple Squares

2 c. all-purpose flour
2 c. firmly packed brown sugar
1/2 c. butter *or* margarine, softened
1 c. nuts
1 *to* 2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. dairy sour cream
1 tsp. vanilla
1 egg
2 c. peeled, finely chopped apples

Preheat oven to 350°. Lightly spoon flour into measuring cup; level off. In large bowl, combine first three ingredients; blend at low speed until crumbly. Stir in nuts. Press 2 3/4 cups crumb mixture into ungreased 13 x 9 inch pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg; blend well. Stir in apples. Spoon evenly over base. Bake 25 to 35 minutes until toothpick inserted in center comes out clean. Cut into squares and serve with whipped cream, if desired. Makes 12 to 15 squares. (Moist cake-like dessert.)

Alma Hass

STRAWBERRY ICE CREAM

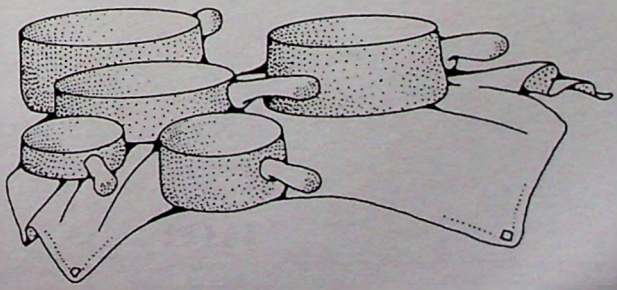
(1 gallon)

2 (3 oz.) pkgs. strawberry Jell-O
2 c. boiling water
3 c. sugar
1 c. Pet milk
2 (10 oz.) pkgs. frozen strawberries
4 well-beaten eggs
2 T. vanilla
1 pt. half & half
Milk

Mix boiling water and strawberry Jell-O. Cool. Mix sugar, beaten eggs, 1 cup Pet milk and vanilla. Put mixture and cooled Jell-O in freezer. Add thawed strawberries. Fill freezer with 1 pint half & half and whole milk. Freeze.

VARIATIONS:

For peach ice cream, substitute with peach Jell-O and frozen peaches, in syrup, thawed. *Gertrude Jeter*



ADDITIONAL RECIPES

§ § § § §

Cookies

COOKIES

FORGOTTEN COOKIES

2 egg whites
Pinch of salt
1 c. chocolate chips
2/3 c. sugar
1 c. chopped pecans

Beat egg whites until thick and foamy. Gradually add sugar. Beat until stiff. Stir in salt, nuts and chips. Preheat oven to 350°. Drop cookies onto foil sheet, in small peaked chunks. Place in oven. After one minute turn oven off and let cookies sit in closed oven overnight. *Barbara Headrick*

RUSSIAN TEAKASKEES
(MEXICAN WEDDING CAKES)

1/2 lb. (2 sticks) butter *or* margarine
1/4 tsp. salt
1 tsp. vanilla
1/2 c. powdered sugar
2 1/4 c. sifted flour
2/3 c. nuts

Cream butter and sugar. Add flour, salt, vanilla and nuts. Roll into small balls size of doughnut holes. Bake 275° for 20 to 30 minutes. Roll in powdered sugar while still warm, and again when cool. *Gwen Kennedy*

CARROT COOKIES

1 c. sugar
1 tsp. grated orange rind
1 egg, slightly beaten
2 1/2 tsp. baking powder
1 c. mashed cooked carrots
3/4 c. margarine
1/4 c. orange juice
2 c. flour
1/2 tsp. salt

Cream margarine, sugar and orange rind. Mix egg and orange juice. Add to creamed mixture alternately with sifted dry ingredients (might need more flour). Mix well. Set in refrigerator until firm (about 1 hour). Drop by teaspoonful on greased cookie sheet, 1 1/2 inches apart. Bake 10 minutes at 375°, or until light brown.

Spread with topping:

1 T. orange juice
Powdered sugar (enough to spread well, about 1 1/2 c.)
1 T. margarine
1/4 tsp. grated orange rind *Ione Clark*

SUGAR COOKIES

1/2 c. margarine
1/2 tsp. grated lemon rind
1 c. sugar
2 T. milk
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
2 eggs, unbeaten
2 c. sifted flour
1/2 tsp. soda

Blend margarine, salt, lemon rind and nutmeg. Add sugar and cream well. Add singly the eggs beating well after each addition. Add milk and mix well. Add rest of ingredients. Blend well. Drop from a tablespoon on greased cookie sheet. Let stand a few minutes - then flatten cookies by stamping with glass covered with damp cloth. Bake 375° 10 minutes. *Zelma Myers*

ICEBOX COOKIES

1 lb. margarine
3 eggs, beaten
5 1/2 c. flour, sifted
1 tsp. soda
1 c. chopped nuts
2 1/2 c. sugar
1 T. white Karo
1/2 tsp. salt
1 c. raisins, dates *or* candied fruit

Cream butter and sugar. Add eggs. Beat well. Add other ingredients. Make into long rolls. Wrap in waxed paper. Chill at least 12 hours. Cut thin. Bake moderately fast 375°.

Zelma Myers

CHILDREN'S COOKIE BARS

2 eggs
1 c. shortening
3 c. sifted flour
1 tsp. soda
1/2 tsp. salt
1 c. boiling water
2 c. brown sugar
1 c. raisins *or* nuts
1 tsp. cinnamon
1 tsp. baking powder
1 tsp. vanilla

Put all this in a bowl and beat. Spread batter in 17 1/2 x 11 1/2 x 2 inch pan. Bake at 375° for 20 minutes. Ice with a powdered sugar icing. Cut into bars or squares. This is a moist cookie.

Ruth Anderson

TOM THUMB COOKIES

1/2 c. shortening
1 c. flour
1/2 c. brown sugar, firmly packed
1/2 tsp. salt

Cream sugar and shortening until fluffy. Add flour and salt and mix well. Put in well-greased pan. Bake in slow oven (325°) for 15 minutes, or until light brown. Then 2 eggs, well-beaten. Add 1 cup brown sugar, firmly packed and 1 teaspoon vanilla and beat until fluffy. Add 2 tablespoons flour, 1/2 teaspoon baking powder, 1/2 teaspoon salt, 1 cup nuts, 1 1/2 cups coconut. Put on top of baked mixture and return to oven for 25 minutes.

Gwen Kennedy

PEPPERNUTS

(Recipe came from Switzerland centuries ago)

4 c. sugar
4 T. baking powder
2 eggs
1 qt. sweet cream
1 lb. butter
2 c. syrup
2 tsp. each of cloves, pepper, cinnamon, nutmeg, ginger, allspice, cardamom, anise oil (1 tsp.)
Flour (near 5 lbs.) (for 1/2 recipe about 9 c.)

Let set in refrigerator overnight or for a week or so. Roll like pencil and slice. Bake 350°. They get better with age. Store in fruit jars.

Mrs. Geo. N. Duerksen

CINNAMON DIAMONDS

2 c. flour
1/4 tsp. nutmeg
1 c. brown sugar
1 beaten egg yolk
1 c. nuts
1 1/2 tsp. cinnamon
1/2 tsp. salt
1 c. margarine
1 slightly beaten egg white

(Continued Next Page)

CINNAMON DIAMONDS
(Continued)

Sift dry ingredients together; stir in brown sugar; cut in margarine until crumbly. Blend in egg yolk. Pat in 13 x 15 inch ungreased cookie sheet. Brush top with egg white. Sprinkle with nuts. Bake 350° for 20 to 25 minutes. Loosen edges. Cool slightly, then cut in diamonds or bars.

Margaret Soltis

SWEDISH BUTTER COOKIES

1 c. sugar
1 c. butter *or* margarine
1 egg
1/2 tsp. baking powder
2 1/2 c. flour
1 tsp. vanilla

Cream sugar and butter, add egg, vanilla, flour and baking powder. Put in cookie press and press in desired shapes.

Hazel Bogart

SNICKERDOODLES

2 c. shortening
3 c. sugar
4 eggs
5 1/2 c. sifted flour
4 tsp. cream of tartar
2 tsp. soda
1 tsp. salt

Mix, chill dough, roll into balls. Roll in mixture 4 tablespoons sugar, 4 teaspoons cinnamon. Bake on ungreased cookie sheet at 400° for 10 to 12 minutes.

Cindy Young

MAPELINE COOKIES

1 c. shortening
2 c. brown sugar, firmly packed
4 eggs, well-beaten
1 tsp. Mapeline
4 c. sifted flour
4 tsp. baking powder
1/2 tsp. salt
1 c. chopped nuts

Thoroughly cream shortening and sugar. Add eggs and beat well, add Mapeline. Sift flour, baking powder and salt together. Add to creamed mixture, mix thoroughly. Add chopped nuts. Drop by teaspoonful on greased baking sheet. Bake in moderate oven 375° about 10 minutes. Yield: 9 dozen.

Geneva Minter

BUTTERSCOTCH CRISPS

1 (6 oz.) pkg. butterscotch chips
4 c. corn flakes
1/4 c. chocolate chips
1/2 c. *plus* 2 T. peanut butter

Melt butterscotch chips and 1/2 cup peanut butter over hot (not boiling) water. Pour over corn flakes. Mix carefully. Melt chocolate chips and 2 tablespoons peanut butter over hot water. Drop cereal mixture on buttered cookie sheets. Spoon a little chocolate mixture on each cookie. Chill 10 to 15 minutes. Refrigerate until served. Yield: 3 1/2 dozen 2 inch cookies.

Lois Klepinger

Every man should keep a fair sized cemetery in which to bury the faults of his friends.

HAPPY BUTTERSCOTCH COOKIES

1 c. butter
2 c. brown sugar
3 eggs
2 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt
1 1/2 tsp. vanilla
4 c. flour

Cream sugar and eggs until very light. Add rest of ingredients and mix well. Add one cup of chopped nuts or one cup chocolate chips. Bake 350° or until light brown, 12 to 15 minutes.

Wilma McElhiney

PECAN BARS COOKIES

This came from Mrs. Vydra in Ethiopia - yield: 3 doz. squares.

2 c. brown sugar, firmly packed
2 eggs
1 tsp. vanilla
1/2 c. melted butter
1 c. sifted all-purpose flour
1 c. chopped pecans

Cream sugar, butter and eggs. Thoroughly blend in remaining ingredients. Pour into 8 x 8 inch pan. Bake at 350° for 20 to 30 minutes. Cut into squares and roll in powdered sugar.

Effie Mullett

HELLO DOLLY BARS

1 stick margarine *or* butter
1 (6 oz.) pkg. chocolate chips
1 can shredded coconut
1 c. crushed vanilla wafers
1 (6 oz.) pkg. butterscotch chips
1/2 c. Eagle Brand milk

Melt butter in a 16 x 11 x 1 inch pan. Sprinkle vanilla wafers over this. Then a layer of coconut, a layer of chocolate chips, a layer of butterscotch chips, a layer of nuts. Dribble Eagle Brand milk over all. Bake 30 minutes at 325°.

Nell Nida

BROWN SUGAR DROPS

1 c. white sugar
1 c. shortening
2 c. flour
1/2 tsp. salt
2 T. hot water
2 c. rolled oats
1 c. coconut
1 c. brown sugar
3 eggs
1 tsp. baking powder
3/4 tsp. soda
1 tsp. vanilla
2 c. corn flakes
1/2 c. nuts

Combine white and brown sugars, add shortening and cream. Add slightly beaten eggs and cream. Sift flour, measure, add baking powder, salt - then sift again. Stir dry ingredients into creamed mixture, dissolve soda in hot water and combine with creamed mixture. Mix together oats, corn flakes, coconut and nuts. Stir into creamed mixture. Drop by teaspoons on baking sheet. Bake 375° for 12 minutes.

Peggy Roark

CHOCOLATE BALLS
(NO BAKE COOKIES)

1 c. melted butter *or* margarine
1 1/2 c. graham cracker crumbs
1 c. coconut
1 c. chunky peanut butter
1 lb. powdered sugar

Mix all ingredients and form into 1 inch balls. Let stand in refrigerator overnight. Dip 1 package chocolate chips, 1/2 block paraffin wax, melt in double boiler. Dip the refrigerated balls into the above dip by a spoon. Place on waxed paper to harden.

Rose Bochow

CHOCOLATE CHIP BARS

Beat well together:
2 eggs
1 1/4 c. brown sugar
1/3 c. shortening
Sift and add:
1 1/4 tsp. baking powder
1 1/4 c. flour
1/4 tsp. salt

Mix in half of 6 ounce package chocolate chips, add rest of ingredients and mix well, turn into greased 9 x 13 inch pan, bake 350° for 25 minutes. Nuts if desired. *Rosemary Benn*

NO BAKE COOKIES

5 c. sugar
5/8 c. cocoa
1 1/4 c. milk
5/8 c. butter

Combine sugar, milk, cocoa and butter in saucepan. Cook for one minute or until it reaches a rolling boil.

Remove from heat and add:
1 1/2 tsp. vanilla
3 c. peanut butter
Dash of salt
7 c. rolled oats

Drop by spoonfuls on waxed paper. Makes 50 cookies. *Bea Ensz*

NO-BAKE FUDGE BARS

1/2 c. butter
5 T. cocoa
2 c. graham cracker crumbs
1/2 c. chopped nuts
1/4 c. granulated sugar
1 egg
1 c. fine coconut
1 tsp. vanilla

Place softened butter, sugar, cocoa and beaten egg in heavy pan over low heat; stir until butter is melted, and ingredients well-blended. Add vanilla. Combine crumbs, coconut and nuts. Add cooked mixture, blend well. Pack firmly in 9 x 13 inch pan and place in refrigerator.

TOPPING:
2 T. instant vanilla pudding
2 T. milk
2 c. powdered sugar
1/4 c. butter
1 tsp. vanilla

Blend together on mixer, spread over mix in pan and return to refrigerator.

ICING:
1 (12 oz.) pkg. chocolate chips
5 T. butter

Melt chips with butter in heavy pan, over low heat. Spread over cookies in pan; return to refrigerator. Cut into bars before it hardens.

Barbara Headrick

CHOCOLATE OATMEAL BROWNIES

1/2 c. softened margarine
1/3 c. firmly packed brown sugar
1 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. cinnamon
1 c. quick-cooking rolled oats
1/3 c. granulated sugar
1 egg
1/2 c. unsifted flour
1/4 tsp. salt
1/8 tsp. nutmeg
1 c. semi-sweet chocolate chips

Beat margarine, sugars, egg and vanilla until light and fluffy. Blend in flour, baking powder, salt and spices. Then stir in oats and chocolate chips. Spread in ungreased 9 inch square pan. Bake 350° 20 to 25 minutes. Cool. Cut into 24 bars.

Doris Ramsour

Chocolate Marshmallow Cookies

Sift together:
1 3/4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. cocoa
Cream well:
1/2 c. Crisco
1 c. sugar

Beat 1 egg well, and add to sugar mixture. Add 1 teaspoon vanilla and 1/2 cup milk. Add the flour mixture and milk alternately to the sugar-Crisco mixture, beating well after each addition. Drop dough by teaspoons (size of walnut) on cookie sheet. Bake 8 minutes at 350°. Cut marshmallows in half. Put cut side down on the cookie and return to the oven for 2 minutes. Cool.

FROSTING:
2 c. powdered sugar
1/4 tsp. salt
4 T. milk
5 T. cocoa
3 T. melted butter
1/2 tsp. vanilla

Barbara Headrick

Brownies

2 sticks margarine
4 eggs
2 c. sugar
1 1/2 c. flour
1 tsp. vanilla
1 c. pecans
1/2 c. cocoa

Beat together until creamy the margarine, sugar, eggs and vanilla. Add flour and cocoa, beat thoroughly. Pour into greased pan and bake 350° for 30 minutes. As soon as you take it from oven pour over the top a layer of tiny marshmallows and let melt, cover with icing.

ICING:
1 box powdered sugar
1/4 stick melted margarine
1 tsp. vanilla
1/3 c. cocoa
1/2 c. cream *or* canned milk
1/2 c. pecans

Mix together and spread over cooled brownies. *Hazel Bogart*

Brownies

Cream:
2 c. sugar
1 c. shortening (2 sticks margarine)
Add:
4 well-beaten eggs
2 sq. melted chocolate
1 tsp. vanilla
1 c. sifted flour
1 c. nuts
1/4 tsp. salt

Bake at 400° for 30 minutes on greased, floured, flanged cookie sheet. (Don't overbake.) Remove from oven and frost:
2 T. melted butter
4 T. warm water *or* milk
1 tsp. vanilla
1/2 sq. melted chocolate
1 1/2 *to* 2 c. confectioners' sugar

Gwen Kennedy

Chocolate Nut Drop Cookies

Sift together in large bowl:
1/2 tsp. salt
5 T. cocoa
1 3/4 c. sifted flour
1/2 tsp. soda

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CHOCOLATE NUT DROP COOKIES
(Continued)

Add:
2/3 c. soft shortening
1 egg, unbeaten
1 tsp. vanilla
1 c. brown sugar, firmly packed
1/2 c. milk

Beat until well-blended. Add 1/2 cup nuts if desired. Drop by teaspoon on greased cookie sheet. Bake 350° for 12 to 15 minutes.

ICING:

Melt 1/4 cup margarine and keep over low heat until golden brown. Blend in 2 cups sifted powdered sugar. Stir in 2 tablespoons cream and 1 teaspoon vanilla. *Doris Ramsour*

COCOA DROP COOKIES

1/2 c. soft shortening
1 c. sugar
1 egg
3/4 c. buttermilk
1 tsp. vanilla
1 3/4 c. sifted flour
1/2 tsp. soda
1/2 c. cocoa
1/2 tsp. salt
1 c. nuts

Mix thoroughly sugar, shortening and egg. Add buttermilk and vanilla. Sift dry ingredients together and add to the above mixture. Add nuts, chill 1 hour. Bake at 400° for 8 to 10 minutes on greased cookie sheet.

Zelma Bowers

CHEWY FUDGE CAKE COOKIES

Melt in saucepan:
2 sq. baking chocolate
1/4 c. salad oil
Stir in:
1 c. sugar
1 tsp. vanilla
2 eggs, unbeaten
Sift together and add:
1 tsp. baking powder
1 (scant) c. flour
1/4 tsp. salt

Chill for an hour, dampen hands, form into balls, roll in powdered sugar. Bake 400° for 10 minutes.

Zelma Bowers

FUDGE NUT BARS

Combine:
1 c. margarine
3 eggs
1 tsp. soda
2 1/2 c. quick oats
2 c. light brown sugar
2 1/2 c. flour
1 tsp. salt
2 tsp. vanilla
FILLING:
1 (12 oz.) pkg. chocolate chips
2 T. butter
1/2 tsp. salt
2 tsp. vanilla
1 c. sweetened condensed milk
1 c. nuts

Spread 2/3 of oatmeal mixture in bottom of greased 17 x 11 inch jelly roll pan. Cover with chocolate mixture, dot with remaining oatmeal mixture and swirl over filling. Bake at 350° for 25 to 30 minutes. 60 bars.

Barbara Headrick

TOFFEE BUTTER COOKIES

1 c. butter
1 c. brown sugar
1 egg
1/4 c. chopped nuts
2 c. sifted flour
8 plain Hershey bars
1 tsp. vanilla

Cream butter and sugar. Beat well, add egg. Beat until light, add vanilla. Add flour and blend thoroughly. Spread on 11 x 17 inch pan. Bake in moderate oven 350° for 15 to 20 minutes. Place chocolate bars on top of hot cake. Spread and sprinkle with chopped nuts. Cool. Cut in squares.

Betty Cikanek

CHOCOLATE PRALINE NUGGETS

1 1/3 c. shortening
4 c. brown sugar
4 eggs, well-beaten
2 tsp. vanilla
1 (12 oz.) pkg. chocolate chips
3 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 c. chopped pecans

Melt shortening in large saucepan. Remove from fire, add brown sugar, eggs, vanilla, nuts and chocolate chips. Mix and sift remaining ingredients and add. Bake in greased shallow pans lined with waxed paper. Bake in 350° oven 30 to 35 minutes. Cool, invert pan, remove waxed paper and cut into bars. *Barbara Young*

CHOCOLATE CHIP MERINGUE BARS

1 (17 1/2 oz.) pkg. Pillsbury fudge cake mix
1/2 c. margarine, melted
1 (5 3/4 oz.) pkg. Pillsbury fluffy white frosting mix
1/2 c. boiling water
1/2 c. semi-sweet chocolate chips
2 eggs
1/2 c. chopped pecans

In large mixing bowl, combine cake mix, margarine and eggs. Stir by hand until well-combined. Press in ungreased 15 x 10 x 1 inch jelly roll pan or 13 x 9 inch pan. Prepare frosting mix with boiling water as directed on package. Spread frosting on fudge base, keep frosting about an inch from pan edge. (Frosting will spread while baking.) Sprinkle pecans and chocolate chips over frosting. Bake at 350° for 25 to 30 minutes, until toothpick inserted at edge of bars comes out clean. Cool and cut into bars.

Barbara Headrick

HONEY PEANUT BUTTER COOKIES

1/4 c. shortening
1/2 c. honey
1 1/4 c. flour
3/4 tsp. soda
1/2 c. peanut butter
1 egg
1/2 tsp. baking powder
1/4 tsp. salt

Mix shortening, peanut butter, sugar and egg. Blend all dry ingredients. Stir and chill. Roll into balls size of large walnut. Place 3 inches apart on lightly greased baking sheet.

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HONEY PEANUT BUTTER COOKIES

(Continued)

Flatten with fork dipped in granulated sugar or powdered sugar - criss cross. Bake 10 to 12 minutes at 375°. *Rosemary Benn*

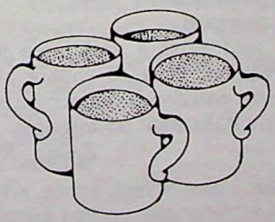
PEANUT BUTTER FINGERS

Sift together:
1 c. flour
1/4 tsp. salt
1/2 tsp. soda
Cream together:
1/3 c. peanut butter
1/2 c. brown sugar
1/2 c. margarine
1/2 c. sugar

Add one egg and 1/2 teaspoon vanilla. Stir in dry ingredients until mixed well. Add 1 cup oats. Spread in greased 9 x 13 inch pan. Bake 350° 20 minutes.

TOPPING:

Spread on warm cake. Mix following until smooth. Pour mixture over surface of cake; 1/4 cup peanut butter, 1/2 cup powdered sugar, 4 tablespoons canned milk. Cool and cut into fingers. *Eleanor Legleiter*



PEANUT-BUTTER SWIRLS

1/2 c. shortening
1/2 tsp. salt
2 T. milk
1/2 c. chunk-style peanut butter
1 (6 oz.) pkg. semi-sweet chocolate pieces
1 egg
1 c. sugar
1/2 tsp. soda
1 1/4 c. sifted enriched flour

Cream shortening and sugar until light. Beat in peanut butter, egg and milk. Sift together flour, salt and soda; stir into creamed mixture. Place dough on lightly floured waxed paper; roll in 15 x 8 x 1/4 inch rectangle. Melt chocolate over hot water. Cool slightly; spread over dough. Roll like jelly roll, lifting waxed paper slightly with each turn; chill 1/2 hour. Slice cookies 1/4 inch thick. Place on ungreased baking sheet. Bake in 375° oven 8 to 10 minutes. Yield: 4 dozen.

Virginia Miller

PEANUT BUTTER COOKIES

1 c. shortening
1 tsp. salt
1 c. peanut butter
1 c. sugar
1 c. brown sugar, firmly packed
2 eggs, well-beaten
1 T. milk
2 c. sifted flour
1 tsp. soda

Combine shortening, salt and peanut butter, mix well. Add both sugars gradually and cream. Add beaten eggs and milk. Sift flour with soda and add to mixture. Drop from teaspoon onto greased cookie sheets and press lightly with fork to flatten. Bake 325° for 15 to 20 minutes. Makes 5 dozen. *Bea Ensz*

Peanut Butter Kisses

1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. white sugar
1 egg
1/2 c. margarine
1/2 c. peanut butter
1/2 c. brown sugar
1 tsp. vanilla

Add dry ingredients to creamed mixture, shape into balls on ungreased cookie sheet. Bake 8 minutes at 375°, remove from oven and place milk chocolate kiss (Hershey's wrapped kisses) on top of each cookie, press down firmly and return to oven 2 to 5 minutes. *Hazel Bogart*

Date Pinwheels

2 1/4 c. chopped dates
1 c. water
1 c. shortening
3 eggs, well-beaten
1/2 tsp. salt
1/2 tsp. vanilla
1 c. sugar
1 c. chopped nuts
2 c. brown sugar
4 c. sifted flour
1 tsp. soda

Combine dates, granulated sugar and water. Cook over low heat until thick (about 10 minutes); add nuts and cool. Set aside to spread later. Cream shortening, add brown sugar, mix well. Add vanilla, beaten eggs. Sift and measure flour and salt and soda. Mix together and chill thoroughly. When chilled divide in four portions. Roll each in a 1/4 inch rectangular shape. Spread with date mixture. Roll up like a jelly roll -- wrap in waxed paper and refrigerate. Slice 1/4 inch thick. Bake 400° about 10 to 12 minutes. *Virginia Tracy*

Quick Mix Cookies

2 c. sifted flour
1/2 tsp. soda
1 tsp. salt
1 c. brown sugar
3/4 c. shortening
1 egg
1 tsp. vanilla
2 T. milk
1/2 c. nuts, chopped
1/2 c. raisins, dates *and* coconut

Sift together flour, soda and salt. Add sugar, shortening and eggs. Add milk to which vanilla has been added. Stir in nuts and fruit. Drop by teaspoons on cookie sheet. Bake 350°. *Betty Cikanek*

Raisin Bars

2 c. flour
1/4 c. shortening
1 1/2 tsp. cinnamon
1 T. soda
1 c. raisin juice
1 c. sugar
1/2 tsp. salt
1/4 tsp. cloves
1 c. cooked raisins
1 c. nuts, chopped

Mix. Add raisins and juice while hot. Spread on greased cookie sheet. Frost with powdered sugar thinned with coffee. Bake 325° 25 minutes. *Zelma Myers*

One of the most attractive things you can wear is a smile.

COCONUT DROP COOKIES

1/2 c. shortening (part soft butter)
1 egg, unbeaten
1/4 c. milk *or* orange juice
1 c. shredded coconut
2 tsp. baking powder
1 c. sugar
1 tsp. vanilla *or* 1 tsp. grated orange rind
2 c. sifted flour
1/4 tsp. salt

Stir together shortening, butter, sugar, egg, flavoring and milk or orange juice; beat smooth. Add coconut. Gradually stir in sifted dry ingredients. Drop by teaspoons on greased baking sheet. Bake at 375° about 12 minutes, or until firm to the touch and lightly browned. Makes 3 to 4 dozen. *Geneva Minter*

COCONUT-ORANGE BALLS

Mix:
1 lb. box vanilla wafers, crushed
1 lb. box powdered sugar
1 sm. can frozen orange juice, do not thaw
Add:
1 stick butter

Shape into small balls. Roll in coconut. Refrigerate. Makes 6 dozen.
Nina Cole

PASTEL MINIATURE MARSHMALLOW COOKIES

1 (6 oz.) pkg. butterscotch chips, melt in double boiler
2 T. butter
1 egg, beaten
1 tsp. vanilla

Mix above ingredients. Add 1 cup powdered sugar; mix well. Add 1 cup chopped nuts and 1 package miniature marshmallows. Divide into 2 parts. Roll each in graham cracker crumbs. Wrap in a tight roll in foil and refrigerate. Slice for serving. Can be made in advance and left in freezer for weeks. No cooking.
Dorothy Middleton

CRISPIES

1 c. white sugar
2 c. flour
2 eggs
1 tsp. soda
1 c. nuts
1 c. shortening
1 c. brown sugar
2 c. quick oats
2 tsp. baking powder
1 c. coconut
1 tsp. vanilla

Cream shortening and sugar. Beat in egg. Add remaining ingredients. Roll balls size of walnut. Mash with fork. Bake 375° until done. When rolling in balls, dough should not be sticky. If it is add a little flour.
Gwen Kennedy

CATHEDRAL WINDOW COOKIES

1 lg. pkg. chocolate chips
1 stick margarine

Melt margarine and chocolate and let cool. Pour over 1 pound miniature marshmallows and 1 cup nuts. Pour 1 1/2 cups Angel Flake coconut on sheet of waxed paper and spoon mixture on top, using paper as guide roll mixture into log shape. Chill and slice. Colored marshmallows make prettier cookie.
Mary Hereford

The glory of every morning is that it offers us a chance to begin again.

CORN FLAKE MACAROONS

2 egg whites
1 c. sugar
2 c. corn flakes
1 tsp. vanilla
1 c. shredded coconut
1/2 c. nuts

Heat oven to 400°. Beat egg whites until stiff. Add sugar slowly, continuing to beat. Fold in rest of ingredients. Drop by rounded teaspoonfuls 1/2 inch apart on greased cookie sheet. Bake in moderately hot oven for about 15 minutes. They burn easily -- so watch closely. *Bea Ensz*

CREME DE MENTHE BALLS

2 1/2 c. finely ground vanilla wafers
2 T. cocoa
1/4 c. light corn syrup
1 c. powdered sugar
1 c. nuts
1/4 c. creme de menthe

Combine first 4 ingredients. Stir in syrup and creme de menthe. Add a few drops of water if necessary to form mixture in 1 inch balls. Roll in granulated sugar. Store in containers. Yield 30. *Jean Drumm*

ORANGE SLICE COOKIES

1 c. margarine
1 c. brown sugar
1 c. sugar
2 eggs
1 tsp. baking soda
1 c. coconut
1 c. quick oats
1 c. orange slices, cut sm.
2 c. flour (add more if needed)
1 tsp. vanilla
1/2 tsp. salt

Cream margarine, brown sugar, sugar and eggs. Add vanilla. Sift flour, baking soda and salt together. Add to sugar mixture. Mix well. Add oats, orange slices and coconut. Mix well. Drop by spoonfuls onto cookie sheet. Bake at 350° for 10 minutes.

Evelyn Wilmeth

BOB'S FAVORITE OATMEAL COOKIES

2 c. seedless raisins
1 c. sugar
2 eggs, beaten
2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt
1 c. nuts, chopped
1 c. margarine
1 c. brown sugar
2 1/4 c. flour
2 tsp. baking soda
1 1/3 c. buttermilk
4 c. oatmeal

Cream margarine with sugar until smooth. Add eggs and beat until fluffy. Combine flour, cinnamon, baking soda, nutmeg and salt. Add alternately with the buttermilk in two or three portions, mixing until smooth. Stir in oatmeal, nuts and raisins which have been plumped by heating with a little water on the stove or in the microwave. Drop by teaspoonfuls on greased baking sheets. Bake in 400° oven for 10 to 15 minutes, depending on the size of cookie, until brown. Cool on cookie sheet for a minute to remove to finish cooling.

NOTE: Can substitute coconut or chocolate chips for raisins.

Yvonne Paysinger

You can't steal second base with one foot on first.

Cathedral Cookies

1 (12 oz.) pkg. chocolate chips
1 stick margarine
1 (7 oz.) pkg. coconut
1 (10 oz.) pkg. colored miniature marshmallows
1 c. nuts, chopped

Melt chocolate chips and margarine in double boiler. Cool. Add nuts and marshmallows. Shape into 2 logs on waxed paper. Roll in coconut. Wrap in waxed paper and chill 24 hours. Slice and serve. *Ann Unruh*

Cake Mix Cookies

1 pkg. cake mix
2 T. water
1 c. chocolate chips
1/2 c. oil
2 eggs
1/2 c. nuts, chopped

Blend together, drop on cookie sheet. Bake 350° for 10 minutes.

Phyllis Snodgrass

Chocolate Bars

2/3 c. margarine
3 eggs
1/2 tsp. salt
1 pkg. chocolate chips
2 1/3 c. brown sugar
2 3/4 c. flour
2 1/2 tsp. baking powder

Mix together the margarine, brown sugar and eggs. Add dry ingredients. Stir in chocolate chips. Mix well. Put in greased jelly roll pan. Bake 25 to 30 minutes at 350°. Cut in squares.

Phyllis Snodgrass

Angel Bars

1 pkg. dry One Step angel food cake mix
1/2 *to* 3/4 c. coconut
1 can lemon, apricot *or* cherry pie filling
1 c. nuts

Mix dry cake mix and pie filling by hand (do not use mixer). Add coconut and nuts. Coat a jelly roll pan with shortening spray. Pour mixture in pan and bake 20 to 30 minutes. Cool and frost with powdered sugar icing.

Janett Barton

Ranch Cookies

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. vanilla
1/2 tsp. soda
2 tsp. baking powder
1 c. coconut
1 c. chopped nuts
2 c. corn flakes

Bake 350° about 15 minutes.

Betty Cikanek

Quick Chocolate Cookies

1 box chocolate cake mix
1/3 c. vegetable oil
3 eggs
Chocolate chips *or* nuts (if desired)

Bake 10 to 12 minutes in 350° oven. Drop by teaspoon. May put 1/2 cup cocoa in yellow cake mix.

Lois Hildebrand

SUGAR COOKIES

Cream together:
1 c. powdered sugar
1 c. white sugar
2 eggs
1 c. margarine
1 c. Wesson oil
Add:
4 c. flour *plus* 1 T.
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla

Chill, roll into balls and dip in granulated sugar. Flatten with a glass dipped in sugar. Bake on ungreased pan 350° for 15 minutes.

Betty Cikanek

REFRIGERATOR PEANUT BUTTER COOKIES

1 c. shortening
1 c. peanut butter
2 3/4 c. flour
1 c. brown sugar
2 eggs
2 tsp. baking soda

Cream shortening and sugar. Add peanut butter and eggs. Mix well. Sift flour and baking soda together. Add to creamed mixture. Stir. Put in waxed paper. Roll in rolls 1 1/2 inches thick. Freeze rolls. Slice off and bake when needed. Bake at 375° for 8 minutes.

Phyllis Snodgrass

LOW-FAT-NO SUGAR CREAM CHEESE AND JELLY COOKIES

3/4 c. margarine, softened
1 (8 oz.) pkg. light cream cheese, softened
2 c. flour
2 1/2 tsp. Equal (8 packets)
1/4 tsp. salt
1/4 c. black cherry spreadable fruit

Beat margarine and cream cheese until fluffy in a medium-sized bowl, mix in combined flour, Equal and salt. Refrigerate covered until dough is firm, about 3 hours. Roll dough onto lightly floured surface into 1/8 inch thickness. Cut into 3 inch rounds. Place a rounded 1/2 teaspoon of spreadable fruit in the center of each round, fold rounds into halves and crimp edges with a fork. Pierce top of each cookie with tip of a sharp knife. Bake cookies on greased cookie sheet in a preheated 350° oven until lightly browned, about 10 minutes. Cool on wire racks. Makes 3 dozen.

Vivian Baer

FRUIT COOKIES

2 c. brown sugar
1 c. margarine
1 c. cold coffee
1 tsp. cinnamon
1 c. raisins
2 eggs
2 tsp. baking soda
3 c. flour
1 tsp. nutmeg
1/2 c. nuts, chopped

Cream brown sugar, eggs and margarine until smooth. Add coffee, spices and baking soda. Add flour and mix until smooth. Stir in raisins and nuts. Bake in 2 prepared cookie sheet pans at 325° to 350° until done, approximately 15 minutes. Test with toothpick. Cool and ice with Orange Icing. Drizzle with Chocolate Icing. Cut into squares or diamond shapes.

Vivian Baer

OATMEAL COOKIES

2 sticks margarine
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. raisins
1 1/2 c. flour
1 T. salt
1 tsp. baking soda
3 c. quick cook oatmeal
1 c. walnuts, chopped

Cream margarine and sugars. Add eggs and vanilla, cream together. Sift flour, salt and baking soda together. Add to creamed mixture. Stir in oatmeal. Add nuts and raisins. Drop by large tablespoonfuls on cookie sheets and bake at 325° for 8 minutes. Flatten cookies on cookie sheet before baking, don't overcook. *Pat Lietz*

COCONUT/CORN FLAKE COOKIES

2 sticks margarine, melted
2 eggs
1 1/2 tsp. baking soda
1 tsp. vanilla
1 1/4 c. coconut
1 c. white sugar
2 c. flour
1 tsp. baking powder
2 c. corn flakes

Cream together margarine and white sugar. Add eggs. Mix together. Add flour, baking soda and baking powder and vanilla. Mix well. Add corn flakes and coconut. Blend well. Do not use mixer. Place in refrigerator about 1 hour. Drop by walnut-sized drops on cookie sheet. Bake at 350° for 10 to 14 minutes.

ANGEL FLAKE COOKIES

1 stick margarine
1 c. sugar
3 c. Rice Krispies
1 (8 oz.) pkg. dates, pitted, chopped
1 c. nuts

Mix margarine, sugar and pitted dates together. Bring to a boil, stirring constantly (3 minutes). Add mixture to Rice Krispies and nuts. Shape into balls the size of a walnut and roll in flaked coconut. *Ruth Anderson*

APPLESAUCE COOKIES

2 c. flour, sifted
1/2 tsp. cinnamon
1/2 tsp. cloves
1 c. sugar
1 c. applesauce
1 c. nuts, chopped
1/2 tsp. nutmeg
1/2 c. butter *or* margarine
1 tsp. baking soda
1 egg
1 c. raisins *or* currants, chopped
1/2 tsp. salt

Sift together flour, salt and spices. Cream butter and sugar. Stir soda into applesauce. Add egg. Combine with the creamed mixture. Gradually mix in sifted dry ingredients. Stir in nuts and raisins. Drop onto greased baking sheet. Bake at 375° F. 15 minutes.

Doris Ramsour

APPLESAUCE OATMEAL COOKIES

1 tsp. baking soda
1 3/4 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
3/4 c. shortening
1 1/4 c. sugar
1 egg, unbeaten
1 c. thick applesauce, sweetened
1/2 c. raisins
1/2 c. nuts, chopped
3 c. uncooked oatmeal

Sift above dry ingredients together. Cream shortening, sugar and egg thoroughly. Add flour mixture alternately with applesauce, raisins and nutmeats. Add oatmeal last. Blend well. Bake at 350° 15 minutes or until brown. *Katherine Fulton*

APRICOT COCONUT BALLS

(A good Christmas treat)

1 1/2 c. dried apricots, ground
2 c. coconut, shredded
2/3 c. Eagle Brand milk

Mix the ground apricots and coconut and add Eagle Brand milk. blend well. Roll in small balls. Then roll in powdered sugar. Let stand until firm. *Ramona Rucker, Dot McDaniel*

AUNT CARRIE'S NO-BAKE COOKIES

2 c. sugar
1 stick margarine
1/4 c. cocoa
1/2 c. milk
1/2 c. peanut butter
3 c. quick cooking oats
1 tsp. vanilla

Combine sugar, margarine, cocoa and milk in a pan. Bring to a rolling boil for 1 minute. Remove from stove and add a pinch of salt. Stir in peanut butter, oats and vanilla. Now blend and drop by teaspoons on waxed paper. *Deana F. Evans*

AUNT SALLY'S COCOA DROPS

1/2 c. shortening, soft
1 c. sugar
1 egg
3/4 c. buttermilk *or* sour milk
1 tsp. vanilla
1 1/4 c. flour, sifted
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. cocoa
1 c. nuts, chopped

Mix thoroughly shortening, sugar and egg. Stir in buttermilk, vanilla. Sift dry ingredients together and stir in. Add nuts. Chill 1 hour. Heat oven to 400° (moderately hot). Drop by teaspoon 2 inches apart onto lightly greased cooky sheet. Bake 8 to 10 minutes. Cool. Frost with a chocolate icing. *Sally Drumm*

BARS AND BALLS GOO

1 c. sugar
1 c. peanut butter
Nuts, chopped
1 c. honey
Popcorn *or* Rice Krispies *or* Special K

Mix sugar and honey. Bring to a boil, stirring frequently. Remove from heat and add peanut butter. Let mixture cool. Pour over popcorn and form into balls; or use Rice Krispies or Special K and finely chopped nuts. Press into a flat 1/2 inch sheet and cut into bars. This mixture isn't sticky to handle. (One-half recipe is sufficient for 1 box of Rice Krispies.)

Fanny Thompson

Beacon Hill Cookies

1 (6 oz.) pkg. Baker's semi-sweet chocolate chips
Dash of salt
1/2 tsp. vanilla
3/4 c. nuts, chopped
2 egg whites
1/2 c. sugar
1/2 tsp. vinegar

Melt chocolate chips over hot water. Beat 2 egg whites with a dash of salt until foamy. Gradually add 1/2 cup sugar; beat well. Then beat until stiff peaks will form. Beat in vinegar and vanilla. Fold in cooled chocolate and nuts. Drop by teaspoon on greased cookie sheet. Decorate with chopped nuts if desired. Bake in moderate oven (350°) 10 minutes. Remove immediately. This recipe makes 36 cookies.

NOTE: Let chocolate cool before adding to egg whites. *Nadine Rogers*

Best Ever Cookies

1/2 c. butter
1 c. sugar
2 egg yolks
2 T. milk
2 c. flour, sifted
1/8 tsp. salt
1 tsp. baking powder
1/2 c. pecans
Few raisins, chopped (if desired)
1 c. coconut, shredded

Blend butter and sugar; add rest of ingredients. Add 2 beaten egg whites that have been beaten to stiff peaks. Add 2 teaspoons vanilla. Then fold in carefully 3 cups corn flakes. Bake in moderate oven until golden.

Ramona Rucker

Brazil Butterscotch Cookies

1/2 c. butter
1 lb. brown sugar
2 eggs, well-beaten
1 1/2 c. Brazil nuts, chopped
1 1/4 c. flour
2 tsp. baking powder
1/2 tsp. salt

Melt butter; add sugar and mix. Add eggs. Sift flour with baking powder and salt; add nuts and stir into first mixture. Drop by teaspoonfuls (far apart) onto a greased cookie sheet. Bake in a slow oven (325°) about 15 minutes. Remove from pan quickly. If cookies harden on the pan, reheat a few minutes. This recipe makes about 5 dozen cookies. *Flora L. Fry*

Butterscotch Nuggets

1 (6 oz.) pkg. butterscotch bits
1 egg, slightly beaten
1 c. confectioners' sugar, sifted
1 c. nuts, chopped
1 tsp. vanilla
1 1/2 c. miniature marshmallows
8 sq. graham crackers, finely rolled

Melt butterscotch chips over simmering water; add next 5 ingredients, blending well. Chill. Form in small balls and roll in graham cracker crumbs. Store in refrigerator. This recipe makes 30 to 36 balls.

Jo Rogler

BUTTERSCOTCH SURPRISES

1 c. butter *or* margarine
1/2 c. brown sugar
1 1/2 c. granulated sugar
2 eggs
2 T. hot water
2 c. butterscotch pieces (pkg.)
1 tsp. vanilla
1 1/2 c. flour, sifted
1 tsp. baking soda
1 tsp. salt
3 c. rolled oats (add another 1/2 c. if mixture is thin)

Beat butter; add sugars; beat well. Add eggs, water and vanilla. Add flour, soda and salt. Stir in rolled oats. Either stir in butterscotch pieces or place 4 on each cookie. Drop by small spoonfuls on greased cookie sheet. Bake at 375°. *Jo Cox*

CHOCOLATE COCONUT BALLS

2 boxes powdered sugar
1 can sweetened condensed milk
1 can coconut
1/4 c. pecans, chopped
Pinch of salt
1 stick margarine

Melt butter slowly; add milk; stir in sugar and salt. Add coconut and pecans. Then roll into small balls and chill. Dip in chocolate. Use round toothpicks. Lay on foil.

CHOCOLATE DIP:

1 stick paraffin, two 6 ounce packages chocolate chips or German sweet chocolate. Use top of double boiler.

Catherine Baxter

CHOCOLATE CRACKLES

(A moist fudgy type cookie)

4 sq. unsweetened chocolate
2 c. sugar
2 tsp. vanilla
2 tsp. baking powder
1/2 c. walnuts, chopped (optional)
1/2 c. salad oil
4 eggs, unbeaten
2 c. all-purpose flour, sifted
1/2 tsp. salt
1 c. powdered sugar

Melt chocolate in top of large double boiler or mixing bowl over hot water. Remove from water and blend in oil and sugar. Add eggs, one at a time, and beat well after each addition. Add vanilla. Sift together flour, baking powder and salt; stir into chocolate mixture. Add nuts and mix thoroughly. Chill soft dough several hours or overnight. Shape into small balls and roll in powdered sugar. Bake on greased baking sheet at 350° 10 to 12 minutes. The powdered sugar coating cracks apart, giving an interesting effect. This recipe makes 6 dozen (2 inch) cookies.

Mrs. Birl Peterson

COCONUT FRUIT COOKIES

1 pkg. lemon cake mix (disregard directions on pkg.)
1/2 c. canned applesauce
1 tsp. salt
1/2 lb. candied pineapple, cut up
1 1/2 c. Angel Flake coconut
1/2 lb. whole red glaze cherries
4 eggs, unbeaten
1 lb. dates, cut up
1 lb. nuts, coarsely cut
3/4 c. flour, sifted

Empty cake mix into medium bowl; add applesauce, eggs, salt. Beat 3 minutes - until smooth and fluffy.

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COCONUT FRUIT COOKIES

(Continued)

In another bowl combine fruits, nuts, coconut and flour. Mix well then fold into cake batter. Drop by teaspoonful onto greased pan and bake at 275° until delicately browned. Remove from pan and cool. Don't overbake: about 10 to 12 minutes.

Zola Young

CONGO BARS

3/4 c. shortening
2 1/4 c. brown sugar
3 eggs
2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 pkg. semi-sweet chocolate
1/2 c. nutmeats
1 tsp. vanilla

Melt shortening; add brown sugar; let cool. Add eggs, one at a time and beat. Add nutmeats and chocolate after dry ingredients. Real stiff mixture. Bake 20 to 30 minutes at 350°. Pan size: 10 1/2 x 12 1/2 x 3/4 inches.

Alma Hass

DATE BALLS

1/2 lb. dates, cut in sm. pieces
1/2 c. (1 stick) butter
1 c. brown sugar

Melt and blend over low heat until dates are pasty. Add slowly 1 egg (whipped), 1/2 cup nuts and 1 teaspoon vanilla. Cook until blended well. Cool. Mix in 3 cups Rice Krispies. Form into small balls and roll in Angel Flake coconut. Butter fingers while shaping. Store in refrigerator. This recipe makes 4 dozen small balls.

Jo Rogler

DATE ICEBOX COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. baking soda
3 1/2 c. flour
1/2 tsp. salt
DATE FILLING:
1 lb. dates, cut fine
1 c. sugar
3/4 c. water

Cook filling until mixture becomes a paste and let cool. Mix ingredients and divide into equal parts. Roll to the thickness of 1/8 inch. Spread with cooled date filling; sprinkle chopped nuts on top. Roll like a jelly roll and wrap in waxed paper or foil; let stand in refrigerator overnight. Slice in 1/4 inch pieces and bake in 350° oven 10 minutes.

Janet Lachelt, Katherine Fulton

DOLLIE BARS

1/4 lb. butter, melted
1 c. graham cracker crumbs
1 c. flaked coconut
1 c. nuts, chopped
1 c. semi-sweet chocolate chips
1 can Eagle Brand condensed milk

Melt butter in a square cake pan. Sprinkle crumbs over butter; add flaked coconut, nuts, chocolate chips. Pour over that Eagle Brand milk. Bake 35 minutes in 325° oven. Let cool 5 minutes and cut into bars the size you want. *Evelyn Whitcomb*

(From good cook at North's cafeteria)

DREAMS
(BROWNIES)

1 c. shortening
4 oz. chocolate *or* 1/2 c. cocoa
4 eggs, beaten
2 c. sugar
1 1/4 c. flour
1/4 tsp. salt
1 tsp. vanilla
1 c. nuts, chopped

Melt shortening and chocolate; add sugar and eggs. Beat in remaining ingredients. Bake in 11 x 13 inch pan in 375° oven 20 to 25 minutes. Frost if desired. *Dorothy Hodges*

EGG WHITE COOKIES

3 egg whites
1 c. sugar
1 sm. pkg. chocolate chips
1 tsp. vanilla
1/4 tsp. vinegar
1/2 c. nuts

Preheat oven to 400°. Beat egg whites until stiff; gradually add sugar, vanilla, vinegar, nuts and chips. Put in oven and turn off oven. Leave 2 or 3 hours. Put all the cookies in the oven at one time, at the end of your baking. *Nadine Rogers*

HELLO DOLLY COOKIES

1/2 c. margarine, melted
1 c. nuts, chopped
1 sm. pkg. chocolate chips
1 sm. can Angel Flake coconut
1 c. finely crushed graham crackers
1 c. Eagle Brand milk

Mix ingredients as listed. Bake in 9 x 13 inch pan, 30 minutes in 350° oven. *Hertha Baenisch*

HONEY WALNUT DROP COOKIES

1 c. sugar
1 c. honey
2/3 c. shortening
3 eggs
3 3/4 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. commercial sour cream
1 c. walnuts, chopped
3/4 c. flake coconut
1 tsp. vanilla

Cream sugar, honey and shortening together. Add eggs and beat. Sift flour with soda and salt. Add sifted dry ingredients alternately with sour cream to shortening and sugar mixture. Stir in walnuts, coconut and vanilla. Drop by teaspoonfuls onto greased baking sheet. Bake at 375° 10 to 12 minutes. This recipe makes 7 to 8 dozen. *Louise Wherry*

K. SURPRISE
(SNACK OR COOKIE)

1/2 c. sugar
1/2 c. dark syrup
3/4 c. crunchy peanut butter
3 c. Special K cereal
2 pkgs. butterscotch chips *or* 1 lg. pkg. chocolate chips (optional)

Heat sugar and syrup slowly; stir in peanut butter and let come to a good boil, stirring all the time. Add cereal and press in a buttered pan. Melt chips and spread on top. The chips are optional; it is very good without topping. This keeps nicely. *Jo Rogler*

LEMONADE COOKIES

1 c. shortening (pinch of salt unless margarine is used)
1 c. sugar
2 eggs
3 c. all-purpose flour, sifted
1 tsp. baking soda
1 (6 oz.) can frozen lemonade concentrate, thawed
Sugar

Cream shortening and sugar; add eggs; beat until fluffy. Sift together flour and soda and add alternately to the creamed mixture with 1/2 cup of lemonade concentrate. Drop dough from a teaspoon 2 inches apart onto ungreased cookie sheet. Bake at 400° about 8 minutes or until lightly browned around the edges. Brush hot cookies with remaining lemonade concentrate and sprinkle with sugar. This recipe makes 4 dozen. Very good with ice cream! *Frances Farrington*

LEMON SOURS COOKIES

3/4 c. flour, sifted
1/3 c. margarine
2 eggs
3/4 c. coconut, shredded
1 c. brown sugar
1/2 c. nuts, chopped
1/8 tsp. baking powder
1/2 tsp. vanilla

Mix flour and butter to fine crumb stage. Sprinkle evenly into 11 x 7 inch pan; bake at 350° 10 minutes. Beat eggs, brown sugar, coconut, nuts, baking powder and vanilla. Spread on first mixture as soon as taken from oven. Return to oven and bake 20 minutes longer.

ICING:

1 tsp. lemon rind, grated
1 1/2 T. lemon juice
2/3 c. powdered sugar

Mix into creamy mixture. Spread on top while hot. Cool. This recipe cuts 24 squares. *Nadine Rogers*

MACAROON COOKIES

2 egg whites, stiffly beaten
1/4 tsp. salt
1/4 tsp. cream of tartar
3/4 c. sugar
1 pkg. chocolate chips
1 c. coconut
2 c. Post Toasties
1 c. nuts

Beat egg whites, salt, cream of tartar and sugar to stiff peaks. Fold in chocolate chips, coconut, Post Toasties and nuts. Drop by spoonfuls on greased baking sheet. Bake at 325° until lightly brown. Store in airtight containers. *Jo Cox*

MAN'S COOKIES

1/2 c. white sugar
1/2 c. brown sugar
1/2 c. shortening
1 egg
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda
1 c. flour
1/2 c. nuts
1/2 c. coconut
1 tsp. vanilla
1 c. oatmeal

Cream sugars and shortening; add egg and vanilla. Sift dry ingredients and add to creamed mixture. Add coconut, oatmeal and nuts. Drop by spoonful on sheet and bake at 375° 10 to 12 minutes. *Catherine Baxter*

MAY COOKIES

28 *to* 32 crushed graham crackers
1 can Eagle Brand milk
1 c. nuts
1 pkg. miniature marshmallows (1/2 lg. pkg.)
Coconut

Mix together the graham cracker crumbs, Eagle Brand milk, miniature marshmallows and nuts. Chill at least 1 hour. Roll in balls size of walnuts, then roll in coconut. Chill in refrigerator. *Vicky May*

MINCEMEAT GOODIES

1 c. shortening
2 c. sugar
3 eggs
1 c. mincemeat
3 c. flour
1 tsp. baking soda
1/8 tsp. ginger
1 tsp. cloves
1 tsp. nutmeg
1/2 tsp. salt
1/2 c. nuts

Mix as listed. Bake at 350° on greased cookie sheet. Drop by teaspoonsful to bake. *Maxine Dowell*

MOLASSES CRISPS

1 1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. ginger
1/2 c. molasses
1/4 c. shortening, soft

Sift together the flour, baking soda and ginger. In a saucepan, bring molasses and shortening to a boil. Cool slightly and add flour mixture. Mix well. Chill thoroughly. Heat oven to 375°. On lightly floured, cloth-covered board, roll dough to 1/8 inch thickness. Cut into desired shapes. Arrange on greased cookie sheet 1/2 inch apart. Bake until done - about 8 to 10 minutes. Yield: 3 dozen. *Judy Scott*

MYSTERY BITES

PART I:
1/2 c. shortening
1/2 c. brown sugar
1 c. flour
PART 2:
1 c. brown sugar
2 eggs
2 T. flour
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. nuts
1/2 c. coconut
1 tsp. vanilla

PART I:

Combine shortening and sugar; add flour and pat in 8 inch square pan. Bake at 300° about 25 minutes or until light brown.

PART 2:

Combine all ingredients; beat well. Spread over Part I. Bake 30 minutes at 350°. Cool in pan and cut into squares. *Maude Elbert*

NON-COOK COOKIES

2 c. sugar
1/2 c. milk
1/4 lb. margarine *or* butter
1 pkg. chocolate chips
1/2 c. coconut
3 c. quick rolled oats
1 c. dates, chopped
1/2 c. peanut butter

Mix all ingredients. Drop by spoonful on oiled paper. Cool. (Quite rich - small pieces are preferable.)

Ethel J. Dietrich

Oatmeal And Coconut Cookies

2 pkgs. dry yeast
1 c. oatmeal
3 sticks margarine
1/2 tsp. salt
2/3 c. warm water
1 c. coconut
3 c. flour, sifted
1/2 c. sugar

Whip margarine until creamy; add flour, salt, oatmeal and coconut. Work together well until crumbly. Add the warm water with the yeast dissolved in it. Mix well. Chill in refrigerator all night or at least 1 hour. Roll by hand in balls size of walnuts and place on very lightly greased cookie sheet. Dip glass bottom in sugar and flatten cookies slightly. Make indentation in each with thumb. Add a dab of jam, jelly or a nut. Bake 15 minutes at 350°. *Mrs. Birl Peterson*

Orange Slice Bars

1 c. margarine
4 eggs
1 tsp. baking soda
1 c. coconut
1 c. nuts
Salt
2 c. white sugar
1/2 c. buttermilk
3 1/2 c. flour
1 lb. orange slice candy, cut up
1 (8 oz.) pkg. dates, chopped

Cream margarine and sugar; add eggs. Beat well. Add buttermilk and soda; add 1 1/2 cups flour and rest of flour mix with fruit. Mix well. Pour into two 12 x 9 inch pans, greased. Bake at 250° 1 1/4 hours. While cake is warm, pour 1 cup orange juice mixed into 2 cups powdered sugar over top for glaze. *Zelma Myers*

Peanut Blossom Cookies

1/2 c. brown sugar
1/2 c. white sugar
1/2 c. peanut butter
1/2 c. Crisco
1 bag Hershey kisses
1 egg
1 tsp. vanilla
1 3/4 c. flour, sifted
1 tsp. baking soda
1/2 tsp. salt

Cream well - the brown and white sugar, peanut butter and Crisco. Beat in egg, sifted flour, vanilla, soda and salt. Let stand in refrigerator 1 hour or more. Form into balls; roll in sugar. Place 2 inches apart on cookie sheet and bake at 375° 10 minutes. Remove and press a chocolate kiss into each cookie center and return to oven 2 to 5 minutes longer. Pretty and delicious! *Jean Drumm*

Peanut Butter Delights

1 pkg. butterscotch chips
1/3 c. peanut butter
3 c. corn flakes
1 tsp. vanilla

Mix chips and peanut butter in double boiler and melt. Add vanilla and corn flakes. Stir well and drop on waxed paper or buttered cookie sheet. Refrigerate. *Jo Rogler*

PECAN BALLS

1 c. butter
4 T. sugar
2 tsp. vanilla
1 *to* 2 c. pecans, broken
2 c. flour
3/4 tsp. salt

Mix in order given. Form into small round balls and bake. Bake at 275° 30 minutes; increase oven to 325° and bake 10 minutes longer. Lift balls from baking sheet and roll in powdered sugar until heavily coated. Yield: 4 dozen. *Judy Scott*

PECAN PIE COOKIES

2 c. flour, sifted
2/3 c. brown sugar
1 tsp. baking powder
1/2 c. margarine, soft

Blend well; will be dry. Pat in bottom of well-greased pan, 11 x 7 x 1 1/2 inches. Bake 15 minutes at 350°.

Mix:
1 1/2 c. dark syrup
1/2 c. brown sugar
1/3 c. flour
1/4 tsp. salt
2 tsp. vanilla
4 eggs, beaten

Mix well and pour over baked mixture. Sprinkle 1 cup pecans on top and bake 30 minutes at 350°. Cut while warm. Remove after cooling.

Mrs. Birl Peterson

PECAN STICKS

1 c. butter
5 T. powdered sugar
1 tsp. water
1/2 tsp. salt
2 c. flour
1 c. pecans *or* walnuts
1/2 tsp. vanilla

Cream butter and add sugar while beating constantly. Add the rest in order. Roll in pencil-like sticks 4 inches long. Bake on cookie sheet in moderate oven 20 minutes. Roll in powdered sugar while warm.

Viola Duerksen

PFEFFERNEUSSE
(PEPPER NUTS)

2 c. sugar
1 c. heavy sour cream
1 c. pecans
1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. pepper
2 eggs
1 c. margarine *or* butter
1 tsp. baking powder
1/2 tsp. baking soda
4 1/2 c. flour

Mix together, adding cream and flour alternately. Will be thin so freeze dough 1/2 day or overnight. Take large handful of dough on floured board and roll out in ropes 1/2 inch diameter. Freeze ropes until hard. Slice thin; place on cookie sheet and bake about 13 minutes at 350°.

Nadine Rogers

PINEAPPLE BAR COOKIES

1/4 c. butter
1 c. flour
1 c. coconut
1 c. brown sugar
1/2 tsp. salt

Mix butter, brown sugar, flour, salt and coconut with fingers. Spread half of crumbly mixture in a greased 8 x 12 inch pan. Cover with pineapple filling. Sprinkle remaining crumbs on top.

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PINEAPPLE BAR COOKIES
(Continued)

FILLING:

3/4 c. sugar
3 T. cornstarch
1/4 tsp. salt
1 T. butter
1 (9 oz.) can crushed pineapple *and* juice
1 T. lemon juice

Boil 5 minutes the sugar, cornstarch, salt and pineapple. Remove from heat; add 1 tablespoon lemon juice and 1 tablespoon butter. Cool before spreading on crumb mixture. Bake at 350° 35 minutes. Cool; cut in squares or bars. *Nadine Rogers*

PEPPER NUTS

1 1/2 c. white sugar
1 1/2 c. brown sugar
1/2 c. shortening (butter), melted
1 egg
1/2 tsp. ginger
12 drops (1/4 tsp.) anise oil
1/2 tsp. (heaping) baking powder
1/2 c. nuts, chopped
3/4 c. water
5 c. flour
1/2 tsp. cloves

Mix sugars with melted shortening; add beaten egg. Sift dry ingredients and add alternately with water. Add nuts. Chill. Make into rolls like thick pencils. Freeze. (Lay on cookie sheet.) Cut into slices. Bake at 375° 10 to 12 minutes. Watch carefully.

Louise Richert

POTATO CHIP COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
1 tsp. baking soda
2 c. flour
2 c. crushed potato chips
1 (6 oz.) pkg. caramel *or* butterscotch chips

Cream shortening and sugars; add eggs and mix well. Add flour and soda. Add chips. Shape into walnut size balls. Place on ungreased sheet 2 inches apart; bake at 325° 10 to 12 minutes. This recipe makes 4 dozen cookies. *Ione Clark*

PRINCESS BROWNIES

1 pkg. (family size) brownie mix
1 (8 oz.) pkg. Philadelphia brand cream cheese
1/3 c. sugar
1/2 tsp. vanilla
1 egg

Prepare brownie mix as directed on package. Combine softened cream cheese and sugar; mix well until blended. Stir in vanilla and egg. Spread half of brownie batter into a greased 13 x 9 inch pan; cover with cream cheese mixture and spoon on the remaining brownie batter. Bake at 350° 35 to 40 minutes. This recipe makes 4 dozen bars. *Rose Bochow*

Rice Krispie Cubes

1 c. white syrup
1 c. sugar
1/4 c. margarine
1 c. peanut butter
6 c. Rice Krispies
1 c. nuts

Mix syrup, sugar and margarine and bring to boil; boil 1 minute. Add peanut butter, Rice Krispies and nuts. Press lightly into greased baking dish. Sprinkle 1/2 package chocolate chips over top and melt in oven. Cut in cubes when cool. *Jo Cox*

Rice Krispie Log Rolls

6 T. margarine, melted
Pinch of salt
1 1/2 c. sugar
1 lb. dates, chopped
3 eggs, well-beaten
1 tsp. vanilla
1 c. nuts
3 1/2 c. Rice Krispies

Mix first 5 ingredients and boil 5 minutes. Take from heat and add vanilla, nuts and Rice Krispies. Mix well and shape into rolls. Roll in coconut.

Roy's Chocolate Chip Cookies

5 c. flour
4 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 tsp. vanilla
1/2 c. cocoa
1 1/2 c. milk
1 lg. pkg. chocolate chips
1/2 c. black walnuts *or* to suit taste

Sift flour twice with baking powder, salt, soda and cocoa. Cream shortening and both sugars and cream until smooth with mixer. Add eggs and beat until fluffy. Add vanilla. Add flour mixture and milk. Add chocolate chips and black walnuts. Drop by tablespoons onto cookie sheets (greased). Bake at 350° 15 minutes. This recipe makes a large number of cookies. *Lynn Hastings*

Salted Peanut Cookies

1 c. shortening
1 1/2 c. brown sugar
2 eggs
2 tsp. vanilla
3 c. flour
1/2 tsp. baking soda
2 c. salted peanuts

Drop rounded teaspoonfuls about 2 inches apart. Flatten with fork. Bake 8 to 10 minutes at 375°. *Viola Duerksen*

Seven Layer Cookie Bars

Melt 1 stick of butter or margarine in 9 x 13 x 2 inch pan.

Add in layers:

1 c. graham cracker crumbs
1 pkg. (1 1/2 c.) Angel Flake coconut
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 can Eagle Brand milk
1 c. nuts, chopped

Bake at 350° 25 to 30 minutes. Cut into narrow bars when cool. This recipe makes 30. *Ione Clark*

Skillet Cookies - No-Bake

1 lb. dates, chopped
1 stick margarine
3/4 c. sugar

Mix and bring to a boil, stirring constantly.

(Continued Next Page)

SKILLET COOKIES - NO-BAKE

(Continued)

Cook and stir until smooth (melted margarine will finally stir in).

Add:

3 c. Rice Krispies
1 c. nuts

Shape into rolls with fingers; roll in coconut. This recipe makes 5 dozen.

Jo Cox

SKILLET COOKIES

2 eggs, beaten
1 c. sugar
1 tsp. vanilla
1/2 c. nuts
1 1/2 c. dates
1/4 tsp. salt
2 1/2 c. Rice Krispies

Combine eggs, dates and sugar and cook in a skillet until mixture holds together. Add salt, vanilla, Rice Krispies and nuts. Stir and let cool. Form into balls. Roll in coconut.

Hertha Baenisch

SNICKERDOODLES

1 c. shortening, soft
1 1/2 c. sugar
2 eggs
2 3/4 c. flour, sifted
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

Mix first 3 ingredients. Sift together dry ingredients and stir into first mixture. Chill dough; roll into balls size of walnut. Roll in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Bake 8 to 10 minutes in 400° oven. This recipe makes 5 dozen.

Mrs. Helen Mossman
Katherine Fulton

SOUR CREAM WALNUTTIES

2 c. flour, sifted
1 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1/2 c. Spry
3/4 c. sugar
1 egg
1/2 tsp. vanilla
1/2 c. sour cream
1/2 c. black walnuts *or* English walnuts

Sift together flour, baking powder, soda and salt. Blend together Spry and sugar, creaming well. Add 1 egg and vanilla. Beat well. Measure sour cream and add alternately with dry ingredients to creamed mixture, blending thoroughly after each addition. Fold in black walnuts or English walnuts, chopped. Drop dough by teaspoonfuls onto greased baking sheets. Dip bottom of greased glass into a mixture of 1 teaspoon sugar and 1/2 teaspoon cinnamon. Flatten each cookie. Bake in moderate oven (375° F.) 8 to 10 minutes. Remove from pans immediately.

Alma Hass

SNOWBALL COOKIES

1 c. butter *or* margarine, melted
1/2 c. confectioners' sugar, sifted
1 tsp. vanilla
2 1/4 c. flour, sifted
1/4 tsp. salt
3/4 c. nuts, finely chopped
Confectioners' sugar (for rolling balls in)

Cream butter, sugar, vanilla thoroughly. Mix flour, salt and nuts together. Gradually add to the creamed mixture, blending well after each addition. Chill the dough. Shape into 1 inch balls. Place on ungreased baking sheet and bake at 400° 12 to 15 minutes, or until edges are very lightly browned. While warm, roll in confectioners' sugar. Cool and roll in sugar again. Yield: about 4 dozen.

Janet Lachelt, Katherine Fulton

SPREAD COOKIES

1 c. water
3/4 c. sugar
1 egg
1 3/4 c. flour
1/4 tsp. salt
1/2 tsp. nutmeg
1 c. raisins
1/3 c. shortening
1/2 c. raisin water
1 tsp. baking soda
1/2 tsp. cinnamon
1 c. raisins (nuts *and* dates optional)

Bring to a boil 1 cup raisins and 1 cup water. Drain water from raisins and save water. Cream together sugar, shortening and add 1 egg. Beat; add 1/2 cup raisin water. Sift and add flour, soda, salt, cinnamon and nutmeg. Add 1 cup raisins. Spread in a 10 x 15 inch pan, greased and floured lightly. Bake at 350°. Ice while hot.

ICING:
1 c. powdered sugar
1 T. butter
Hot water (to spread)

Nell Nida

SUGAR COOKIES

1/2 c. shortening (half margarine)
1/2 tsp. salt
1 tsp. lemon rind, grated
1 c. sugar
1 egg
2 T. milk
2 c. flour, sifted
1 tsp. baking powder
1/2 tsp. baking soda

Heat oven to 400°. Blend together shortening, salt, lemon rind and sugar. Beat in 1 unbeaten egg and 2 tablespoons milk. Stir in sifted flour, baking powder, and soda. Drop by rounded teaspoonfuls on lightly greased baking sheet. Grease bottom of a glass; dip glass in sugar and flatten each cookie. You may like to sprinkle cookies with nutmeg. I sometimes use colored sugar. Bake 8 to 10 minutes - until golden. Cool on a rack. This recipe makes 3 dozen cookies.

Pam Hays

TOLL HOUSE COOKIES

Preheat oven to 375° 10 to 20 minutes.

Sift together:
4 1/2 c. flour
2 tsp. baking soda
1 tsp. salt
Blend:
2 c. shortening
1 1/2 c. sugar
2 tsp. vanilla
1 tsp. water
4 eggs

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TOLL HOUSE COOKIES
(Continued)

Add one 12 ounce package chocolate chips and 2 cups nuts.

NOTE: For oatmeal cookies, reduce flour to 3 cups and add 4 cups uncooked oats. *Janet Brotton*

SWISS MENNONITE PFEFFERNUESSE (PEPPER NUTS)

4 c. sugar
1 qt. sweet cream
1 tsp. salt
1 lb. butter
2 c. sorghum *or* syrup
2 tsp. each cardamom, cloves, pepper, cinnamon, nutmeg, ginger, allspice *and* anise oil
4 tsp. baking powder

Add enough flour to make a stiff dough. Let dough stand a day in refrigerator. It can be stored for weeks. Roll out like a pencil and cut tiny cookies. Bake at 350° until brown. These cookies can be stored in a fruit jar for months. They get better with age. *Viola Duerksen*

WALNUT CRESCENTS

1/2 c. butter *or* margarine
1/2 c. shortening
1/3 c. sugar
1/2 c. black walnuts, chopped
2 tsp. water
2 tsp. vanilla
2 c. flour
Confectioners' sugar

Cream butter; add shortening; blend; add sugar. Mix in water and vanilla, then flour and nuts. Chill 3 or 4 hours. Form dough in small crescents on ungreased cookie sheet. Bake in slow oven (325°) 15 minutes. Do not brown. Remove and roll in confectioners' sugar. This recipe makes 4 dozen. *Jo Rogler*

A "GOODIE" COOKIE

1 1/4 c. Captain Crunch peanut butter cereal
1 lb. almond bark *or* white chocolate
1/2 c. dry roasted peanuts
1 1/2 c. miniature marshmallows

Melt white chocolate in double boiler over low heat. Add cereal and peanuts. Cool and add marshmallows last so they will stay whole and not melt. Put out in patties on waxed paper in size desired. *Rose Bochow*

ALMOND COOKIES

1 c. margarine *or* butter
1 c. liquid oil (Wesson, Mazola, etc.)
2 c. white sugar
2 tsp. cream of tartar
2 tsp. almond flavoring
5 c. flour
1/4 tsp. salt
2 tsp. baking soda
2 eggs

Cream together margarine or butter, oil and sugar. Sift dry ingredients together and add to creamed mixture. Mix thoroughly. Add eggs and almond flavoring and mix well. Roll into individual balls about 1 inch or less. (These will expand while baking, so don't make balls too large.) Roll balls in sugar and place on ungreased baking sheet. Do not crowd together. Press with a fork to flatten. Bake 10 minutes at 375°. Vanilla can be substituted for the almond flavoring for an excellent sugar cookie. Makes approximately 100 small cookies.

Janet Sybole

Applesauce Drop Cookies

1 c. raisins
1 c. thick applesauce
1 c. brown sugar, firmly packed
1/2 c. shortening
1 egg, unbeaten
2 c. all-purpose flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves

Mix raisins and applesauce; set aside. Combine shortening, sugar and egg. Beat until creamy. Add applesauce and raisins. Mix well and add all the dry ingredients which have been sifted together. Add 1 cup nuts if desired. Drop by teaspoonfuls 2 inches apart on greased cookie sheet. Bake at 375° for 13 to 15 minutes. Makes about 4 dozen. *Barbara Headrick*
Zelma Myers

Apricot Bars

1 1/2 c. flour
1 tsp. baking powder
1 c. brown sugar
1 1/2 c. oatmeal
3/4 c. butter
1 1/2 c. apricot jam *or* preserves
2 T. lemon juice
1/2 c. chopped nuts

Mix together first four ingredients. Cut in butter until crumbly. Pack 1/2 to 2/3 mixture in a 13 x 9 x 2 inch pan. Spread with apricot jam mixed with lemon juice. Put rest of crumbs and nuts, if you wish, on top. Bake at 350° for 30 minutes. *Phyllis Breckbill*

Apricot Brown Sugar Cookies

1 c. brown sugar (firm)
1 egg
1 1/2 c. flour
1 c. walnuts
2 sticks margarine
1 1/2 tsp. baking powder
1 tsp. vanilla
1/2 c. apricot jam

Beat all the ingredients together, except jam. Stir in flour. Spread 1/2 batter in a 9 inch square buttered pan. Spread apricot jam on top. Spread the rest of batter. Bake at 325° for 50 minutes. Cool 10 minutes.

Pearl Castello

Bourbon Balls Or Rum Balls

3 T. white syrup
2 c. broken pecan meats
2 T. cocoa
2 c. crushed vanilla wafers
2 c. sifted powdered sugar
1/2 c. bourbon, rum *or* brandy

Mix all ingredients; form into balls and roll in more powdered sugar. Store in a cool place.

Lois Jacobs

Brilliant Cookie Slices

1 c. butter
1 egg
2 1/4 c. sifted flour
1 c. candied cherries, cut up
1 c. sifted powdered sugar
1 tsp. vanilla
1 c. pecan halves
1 c. candied green pineapple, cut up

Cream butter and powdered sugar. Blend in egg and vanilla. Add the flour. Mix well. Stir in nuts and cherries and pineapple. Chill 1 hour. Divide in thirds. Shape into rolls 10 inches long.

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BRILLIANT COOKIE SLICES

(Continued)

Wrap in waxed paper. Chill at least 3 hours or overnight. Cut into 1/8 inch slices. Place on ungreased cookie sheet. Bake until delicately browned on the edges, about 15 minutes, at 325°. These are delicious and beautiful Christmas cookies. *Viola Duerksen*

BROWNIES

1 stick margarine
4 eggs (one at a time)
1 c. chocolate syrup
1/2 c. nutmeats
1 c. sugar
1 tsp. vanilla
1 c. *plus* 1 T. flour
FROSTING:
6 T. margarine
1 1/2 c. sugar
6 T. milk
1/2 c. chocolate bits

Beat together margarine, sugar and eggs, one at a time. Add vanilla, chocolate syrup, flour and nuts. Beat well. Bake 30 minutes at 350° in an 11 x 15 inch pan.

Bring ingredients for frosting to a rolling boil for 1/2 minute. Remove from heat and add chocolate bits. Beat and spread on hot brownies.

Helen Collom

BUTTERSCOTCH REFRIGERATOR COOKIES

2 c. brown sugar
2 eggs
1 tsp. soda
1 tsp. salt
1/2 c. nutmeats
1 c. shortening
1 tsp. vanilla
1 tsp. cream of tartar
3 1/2 *to* 4 c. flour

Cream the brown sugar and shortening. Add eggs and vanilla. Sift dry ingredients and add to creamed mixture. Add nuts. Make into rolls. Chill. Slice and bake 30 minutes at 375° for 10 minutes. (Rolls may be frozen.) *Helen Collom*

CANDY ORANGE COOKIES

1 lb. candy orange slices
6 T. boiling water
1/2 c. margarine
2 1/4 c. sugar
4 eggs
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 c. chopped nuts

Cream margarine and sugar. Add eggs and mix well. Sift dry ingredients and add to the cream mixture. Add orange mix and nuts. Pour into greased 15 1/2 x 10 1/2 inch jelly roll pan. Bake 35 minutes at 350°. Do not overbake. (They should be chewy like brownies.) Dust with powdered sugar while hot. Cool and cut into squares.

Effie Mullett

CARAMEL SQUARES

1/4 c. shortening
1 c. brown sugar
1/2 c. nuts, chopped
1 c. coconut
1 egg
1/2 c. flour
1/4 tsp. salt
1 tsp. baking powder

Mix in order given. Bake 20 minutes in a 350° oven in a 9 x 13 inch pan. *Eleanor Legleiter*

Caramel Layer Chocolate Squares

1 (14 oz.) pkg. light caramels (about 50)
1 pkg. German chocolate cake mix
1/2 c. butter *or* margarine, softened
1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces
1/3 c. evaporated milk
1 T. water
1 c. chopped nuts

Preheat oven to 350°. Grease and flour a 13 x 9 inch pan. Combine in heavy saucepan, caramels and evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Keep warm. Combine in a large bowl the remaining ingredients, except chocolate pieces. Stir with fork until dough is crumbly but holds together. Press 1/2 of dough into prepared pan. Bake at 350° for 6 minutes. Sprinkle chocolate pieces over baked crust, spread caramel mixture over all. Spread the rest of the mixture over caramel mixture. Bake for 15 to 20 minutes. Cool completely. Makes about 3 dozen bars. *Doris Hastings*

Carrot Cookies

1 c. cooked carrots, mashed
1 c. sugar
1 c. butter
1/2 tsp. salt
2 eggs
2 c. flour
2 tsp. baking powder
1 tsp. vanilla *or* lemon extract

Cream sugar, butter and eggs until light and fluffy. Add the rest of ingredients and mix well. Chill 1 hour. Drop by teaspoonfuls on greased cookie sheet and bake at 375° for 10 to 12 minutes.

FROSTING:

Use orange juice and rind and powdered sugar. Mix to spreading consistency. Frost while warm. Delicious. *Peggy Roark*

Chocolate Macaroon

1 can sweetened condensed milk
1 lg. size pkg. chocolate chips

Combine above in top of double boiler. Cook over boiling water until contents thicken slightly. Remove from heat. Add 1 cup nuts. Drop on cookie sheet in spoon sized mounds. Bake at 350° for 10 minutes. Remove from cookie sheet immediately. Freeze. If not frozen at first they become very hard. *Ruth Frey*

Chocolate Sundae Brownies

1 stick margarine
1 c. sugar
4 eggs
1 tsp. vanilla
1/2 c. black walnuts
1 (16 oz.) can Hershey syrup
1 c. flour *plus* 2 T.
1 tsp. salt
1 tsp. baking powder

Bake at 350°.

FROSTING:

6 T. margarine
1 1/2 c. sugar
6 T. milk

Cook 1 minute or until sugar is melted. Add 1 cup chocolate bits and beat well. Spread on warm brownies.

Peggy Roark

CHRISTMAS COOKIES

2 c. sugar
1 tsp. soda
1 T. white syrup
5 1/2 c. flour
1 c. chopped nuts
1 c. chopped green *and* red maraschino cherries
2 c. shortening
1/2 tsp. salt
3 eggs
2 tsp. vanilla
1 c. chopped dates

Cream shortening and sugar. Add other ingredients in order written. Mix thoroughly with hands. Mold into rolls. Wrap in waxed paper. Refrigerate for 24 hours. Slice, place on greased sheet and bake 12 to 15 minutes at 375°. These will keep as long as 6 weeks.

Pearl Castello

CHRISTMAS FRUITCAKE BARS

1 1/2 c. walnuts (coarse)
1 c. raisins
1 c. packed dates, cut in lg. pieces
1 c. candied fruit (red *and* green cherries, candied pineapple *or* regular prepared mix)
1 c. flour, divided
4 eggs
1/2 tsp. salt
1 c. brown sugar
1 tsp. vanilla
Finely grated peel of lg. orange
Confectioners' sugar (optional)

Combine walnuts, raisins, dates and candied fruit. Sprinkle with 1/4 cup flour. Toss with hands and coat all pieces. Set aside.

In small bowl, beat eggs just to mix. Add salt, brown sugar and vanilla. Then stir in remaining 3/4 cup flour and blend. Add orange peel. Pour thin batter over fruit mixture. Pour in greased 15 x 10 inch pan. Bake at 325° for 30 minutes until golden brown. Cool in pan. Dust with confectioners' sugar. Cut into 60 bars.

Ruth Frey

COCOA PUFF COOKIES

1 1/2 c. brown sugar, packed
1 c. dark syrup
1 1/2 c. peanut butter
1 box Cocoa Puffs

Heat brown sugar and corn syrup until bubbly. Add peanut butter. Mix and pour over a box of Cocoa Puffs. Shape into clusters on waxed paper. Makes lots of cookies. *Alma Hass*

COCONUT-ORANGE BALLS

Mix:
1 lb. box vanilla wafers, crushed
1 lb. powdered sugar
1 sm. can frozen orange juice, do not thaw
Add:
1 stick melted margarine *or* butter

Shape into small balls. Roll in coconut. Refrigerate. Makes 6 dozen.

Nina Cole

The past cannot be changed.
The future is still in your power.

Crunchy Cookies

1 c. shortening
1 c. brown sugar
1/2 c. white sugar
2 eggs
1 tsp. vanilla
1/4 tsp. salt
2 c. flour
1 tsp. soda
1 c. rolled oats
1/2 c. coconut
1/2 c. nutmeats

Cream shortening and add sugar gradually. Beat eggs and add to creamed mixture. Add vanilla. Mix well. Sift flour, soda and salt together and add to first mixture. Last, add oatmeal, coconut and nutmeats. Drop on cookie sheet and bake 12 minutes at 375°. Makes 5 1/2 dozen cookies.

Jean Baumgartner

Date Cookies

1 stick margarine, melted
1/2 lb. dates, chopped
2 c. Rice Krispies
Finely chopped nuts
3/4 c. sugar
2 eggs, beaten
Coconut

Beat eggs; add sugar and melted margarine. Place over medium heat; add chopped dates. Mix well. Cook until very thick. Remove from fire. Cool. Mix in 2 cups of Rice Krispies. Make walnut size balls; roll in coconut or finely chopped nuts.

Pearl Castello

Date Nut Cookies

2 c. shortening
3 eggs
1 tsp. vanilla
1 tsp. soda
5 1/2 c. flour
1 c. raisins *or* dates
1 c. nuts
2 1/2 c. white *and* brown sugar
5 T. dark syrup
1/2 tsp. salt
2 tsp. baking powder

Form into rolls and store in refrigerator or freezer. Slice and bake at 375° for 12 minutes. *Peggy Roark*

Diabetic Sugarless Cookies

1 c. raisins
1/2 c. chopped dates
1/2 c. chopped apples
1/2 c. shortening
2 eggs
3 tsp. liquid sweetener
1 tsp. vanilla
1 tsp. soda
1 c. flour
1/2 *to* 3/4 c. chopped nuts

Boil raisins, dates and apples in 1 cup water for 3 minutes. Add shortening, then cool. Add beaten eggs, liquid sweetener, vanilla, soda and flour, and nuts last. Refrigerate until chilled. Drop by spoonfuls onto cookie sheet, well-greased. Bake 10 to 12 minutes at 350°. Refrigerate in airtight container. *Margaret L. Jantze*

Freezer Bars

3/4 c. instant dry milk
1 1/2 c. water
1 box graham crackers
1 1/2 c. peanut butter
1 pkg. chocolate instant pudding

Mix instant milk and water.

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FREEZER BARS
(Continued)

Add peanut butter and beat until well-mixed. Add instant pudding. Stir until smooth. Spread generously on graham crackers (sandwich style). Freeze in a tight container or sealed plastic bag. These may be eaten immediately when taken from freezer. (A nutritious snack children enjoy making.) *Lois Klepinger*

DIETETIC CHOCOLATE NUT BROWNIES

1 sq. unsweetened chocolate
2 T. Sucaryl
2 eggs, beaten
1/2 tsp. salt
3/4 c. chopped walnuts
1/3 c. butter
2 tsp. vanilla
1 c. sifted cake flour
1/2 tsp. soda

Melt chocolate and butter over low heat. Remove from heat. Add sweetener, vanilla and beaten eggs. Stir in dry ingredients that have been sifted together. Stir until well-blended. Stir in nuts. Pour into greased 8 inch square pan. Bake at 325° for 20 minutes.

Makes 32 brownies - 55 calories each. 1/2 bread exchange - 2 fats exchange. *Phyllis Breckbill*

PFEFFERNUESSE
(Brown kind)

2 c. sugar
1 c. brown Karo syrup
1/2 c. milk
1 tsp. cardamom seed
1 tsp. cloves
6 c. flour
1 c. butter
3/4 c. lard
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. oil of anise *or* 1 tsp. nutmeg

Mix all ingredients together to make a stiff dough. Chill overnight. Roll into long rolls about 1/2 inch in diameter. Cut and bake at 350° for 12 to 15 minutes. *Pearl Castello*

FROSTED CASHEW COOKIES

2 c. sifted flour
3/4 tsp. baking powder
3/4 tsp. baking soda
1/4 tsp. salt
1/2 c. butter
1 c. brown sugar
1 egg
1/2 tsp. vanilla
1/3 c. dairy sour cream
1 3/4 c. salted cashew nuts

Mix and sift flour, baking powder, soda and salt. Cream butter; add sugar gradually and cream until fluffy. Add egg and vanilla and mix well. Add sifted ingredients alternately with sour cream. Fold in nuts. Drop by tablespoonfuls on ungreased baking sheet. Bake in preheated oven at 400° for 8 to 10 minutes. Cool. Frost with golden butter icing and top with additional nuts. *Marsha Libeer*

GINGERSNAPS

3/4 c. shortening
1 c. sugar
1/4 c. molasses
1 egg
2 c. sifted flour
1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. ground cloves
1 tsp. ginger

Cream shortening and sugar together. Add molasses and egg; beat well. Add sifted dry ingredients and mix thoroughly. Roll into small ball and dip in sugar. Place 2 inches apart on baking sheet. Bake in preheated 375° oven for 10 to 12 minutes.

NOTE: I bake at 350° or slightly less. I ice these cookies with powdered sugar icing while they are still hot. If you want them to remain soft, place in an airtight container. *Rosemary Benn*

GRAHAM CRACKER COOKIES

1/2 c. brown sugar
1 stick margarine
1 c. pecans, chopped
1 tsp. vanilla
24 graham crackers (12 double)

Bring margarine and brown sugar to a rolling boil. Let boil 2 minutes exactly. Remove from heat and add vanilla. Lay 24 graham crackers flat on a cookie sheet. Pour the above mixture over crackers as evenly as possible. Sprinkle with nuts. Bake at 350° for 10 minutes. Let cool. Break into squares. (Be sure cookie sheet has sides.) *Alma Hass*

GRAHAM CRACKER COOKIES

2 sq. chocolate, cut up
1 c. rich milk
2 c. sugar
1/4 tsp. salt
1 T. butter
1 (8 oz.) pkg. lg. marshmallows, cut up
3 c. graham cracker crumbs
1 1/2 tsp. vanilla
Nuts

Combine chocolate and milk. Heat until chocolate is melted. Add sugar and salt. Boil until very soft ball, 228°. Remove from heat and add butter. Cool very slightly and add marshmallows when still warm so marshmallows will partially melt. Add vanilla, graham cracker crumbs and nuts. Mix well and pour into a greased Pyrex. Cut into bars. *Alma Hass*

GRANOLA CHOCOLATE ALMOND BARS

1/3 c. butter *or* margarine
3 c. granola (any flavor)
1 (6 oz.) pkg. semi-sweet chocolate chips
1 (6 oz.) pkg. butterscotch chips
1/2 c. flaked *or* shredded coconut
1/2 c. slivered almonds
1 (14 oz.) can sweetened condensed milk

Heat oven to 325°. Melt butter in oblong pan, 13 x 9 x 2 inches, in oven; rotate pan until butter covers bottom. Sprinkle granola evenly over butter. Bake *15 minutes*. Sprinkle chocolate chips, coconut and almonds over granola. Pour milk evenly over top. Bake until golden brown, about *20 minutes*. Run knife around edges to loosen sides while warm. Cool. Cut into bars, about 2 x 1 1/2 inches. 32 bars. *Janett Barton*

IRRESISTABLES
(CHOCOLATE CRINKLE COOKIES)

1/2 c. corn oil
4 sq. melted chocolate
2 c. sugar
4 eggs
1 c. powdered sugar
2 tsp. vanilla
1/2 tsp. salt
2 c. flour
2 tsp. baking powder
1 c. nuts

Mix oil, chocolate and sugar. Blend in eggs one at a time. Add vanilla. Sift flour, salt and baking powder. Add to mixture. Add nuts before chilling. Chill until stiff. Drop teaspoonfuls of mixture in powdered sugar. Roll in ball and coat well. Grease pan. Bake at 350° for 8 to 10 minutes. Makes 50. *Peggy Roark*

LEMON BAR COOKIES

1 1/2 c. flour
1/2 c. brown sugar
1/2 c. margarine
2 eggs
1 c. brown sugar
1 1/2 c. coconut
1 c. chopped nuts
2 T. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla

Mix and pat down well in buttered 9 x 13 inch pan, the 1 1/2 cups flour, 1/2 cup brown sugar and margarine. Bake 10 minutes in 275° oven. Beat eggs; add 1 cup brown sugar, coconut, nuts, baking powder, flour, salt and vanilla. Mix well and spread on the first mixture. Return to oven and bake 20 minutes longer. While warm, spread with frosting made by combining 1 cup confectioners' sugar, 1 tablespoon butter, 1 teaspoon lemon rind and juice of 1 lemon. *Alma Hass*

LEMON SQUARES

2 c. flour
1 c. butter *or* margarine
2 c. sugar
1/4 c. flour
1/2 c. sifted powdered sugar
4 beaten eggs
1/3 c. lemon juice
1/2 tsp. baking powder

Sift together 2 cups flour and powdered sugar. Cut in margarine until mixture clings together. Press into a 13 x 9 x 2 inch pan. Bake at 350° for 20 to 25 minutes, or until lightly browned. Mix the following and pour over the hot crust: beat eggs, sugar, lemon juice. Sift together 1/4 cup flour and 1/2 teaspoon baking powder. Stir into the egg mixture. Pour over the baked crust. Bake for 25 minutes longer in a 350° oven. Sprinkle with powdered sugar. *Mary Hereford*

MAGIC COOKIE BARS

1/2 c. (1 stick) butter *or* margarine, melted
1 1/2 c. graham cracker crumbs
1 c. walnuts, coarsely chopped
1 c. (6 oz. pkg.) Nestle's semi-sweet chocolate *or* butterscotch chips
1 1/3 c. flaked coconut
1 1/3 c. (15 oz. can) Eagle Brand milk

Melt butter in a 13 x 9 x 2 inch pan. Sprinkle crumbs evenly over butter, then nuts, then chips, then coconut, then milk. Bake at 350° for 25 minutes or until light brown. Cool 15 minutes. Cut into bars. *Peggy Roark*

Mini Chip Cookies

1 c. shortening *or* 3/4 c. margarine
1/2 c. sugar
2 eggs
1 tsp. baking soda
2 c. Hershey's mini chips
1 c. light brown sugar
1 tsp. vanilla
2 1/4 c. unsifted all-purpose flour
1 tsp. salt

Cream shortening or margarine, brown sugar, sugar and vanilla until light and fluffy. Add eggs and beat well. Combine dry ingredients; add to creamed mixture. Stir in mini chips. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 8 to 10 minutes or until light brown. Cool slightly before removing from cookie sheet. Makes about 5 dozen cookies.

Rosemary Benn

Molasses Sugar Cookies

1 1/2 c. shortening
1/2 c. molasses
4 tsp. baking soda
1 tsp. cloves *and* ginger
1 tsp. salt
2 c. sugar
2 eggs
4 c. sifted flour
2 tsp. cinnamon
Granulated sugar

Melt shortening in saucepan over low heat. Remove from heat; allow to cool, then add sugar, molasses and eggs. Beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add these to first mixture. Mix well and chill thoroughly. Form into 1 inch balls; roll in granulated sugar and place on greased cookie sheet. Bake at 375° for 8 to 10 minutes. Makes approximately 100 cookies.

Ruth Michener

No Bake Nuggets

1/4 c. margarine, melted
2 c. quick *or* old fashioned oatmeal, uncooked
1 (15 oz.) can sweetened condensed milk
3/4 c. chunk style peanut butter
Dash of salt

Combine margarine and oats in 10 inch skillet; cook over medium heat, stirring constantly, about 10 minutes or until golden brown. Add milk, peanut butter and salt; mix until well-blended. Spread in foil lined 8 inch square pan; chill. Cut into squares.

Dorothy Middleton

Oatmeal Cookies

1 c. sugar
3/4 c. shortening
1/2 tsp. salt
1 tsp. cinnamon
2 eggs
1/2 c. sour milk with 1 tsp. soda in it
2 c. oatmeal
2 c. flour
1 c. raisins *or* nuts

NOTE: Can use white and brown sugar mixed.

Cream sugar and shortening. Add eggs and beat until fluffy. Sift flour, cinnamon and salt. Add sifted ingredients, sour milk with soda, and oatmeal, beating well after each addition. Add raisins or nuts last. Mix. Drop by teaspoonfuls on lightly greased baking sheet. Bake about 8 minutes at 400°. Cool slightly before removing from pan. *Peggy Roark*

OATMEAL CRISPIES

Cream:
1 c. shortening
1 c. brown sugar
1 c. white sugar
Add:
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda

Add to creamed mixture, 2 cups quick cooking oatmeal and 1/2 cup nuts. Bake at 375° for 12 minutes.

Peggy Roark

ORANGE COCONUT BAR

1/2 c. butter
1 1/2 c. brown sugar
1/4 tsp. baking powder
2 eggs, beaten
1 c. chopped nuts
1/2 c. powdered sugar
2 T. frozen orange juice concentrate
1 c. flour
2 T. flour
1/2 tsp. salt
1 1/2 tsp. vanilla
1/2 c. coconut
2 T. butter, melted
2 tsp. lemon juice

Blend the butter and flour together and press into a 9 inch square pan. Bake 15 minutes at 350°. Cool. Combine brown sugar, flour, baking powder, salt, 2 beaten eggs, vanilla, chopped nuts and coconut. Spread over the baked crust. Bake at 350° for 25 minutes. Frost with:

FROSTING:
1/2 c. powdered sugar
2 T. melted butter
2 tsp. lemon juice
2 T. frozen orange juice concentrate

Blend this frosting and spread over baked bars. (Recipe requested.)

Elaine Million

PEANUT BLOSSOMS

1/2 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
1 3/4 c. flour
1 tsp. salt
1 tsp. soda
1/2 c. peanut butter
1 egg
1 tsp. vanilla
2 T. milk
About 48 chocolate star *or* kisses candy *or* chocolate chips

Cream margarine and sugar. Beat in egg and add peanut butter, milk, salt and vanilla. Sift flour, soda and blend into the above mixture.

Shape into small balls; roll in sugar. Place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Top each hot cookie with candy; press firmly so candy will stick. Use one star or 3 chocolate chips.

Florence McKee

PEANUT BUTTER COOKIES

1/2 c. sugar
1/2 c. white *or* dark syrup
2 1/2 c. Rice Krispies
1 c. crunchy peanut butter
1 tsp. vanilla

Stir sugar and syrup together and bring to a boil. Remove from heat and stir in crunchy peanut butter and vanilla. Add Rice Krispies and mix well. Drop on waxed paper.

Ruth Anderson

Peanut Cookies

1 c. shortening
2 c. brown sugar
2 eggs
1 c. corn flakes, crushed
1 c. peanuts, chopped
2 c. oatmeal
2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1 tsp. vanilla

Cream shortening, sugar and eggs until light. Add vanilla, corn flakes, oatmeal. Sift flour with salt, baking powder and soda. Add to above. Stir in peanuts last. Roll mixture in palm of hands into small balls and press each with tines of a fork. Grease the cookie sheet lightly before putting cookie dough on it. Bake in the oven for 12 to 15 minutes at 350° to 375°.

Anna Adrian

Peanut Butter Sesame Balls

3/4 c. peanut butter
1 tsp. vanilla
1 c. oatmeal
2 T. boiling water
1/2 c. honey
3/4 c. skim milk powder
1/4 c. toasted sesame seeds
Chopped nuts

Combine peanut butter, honey and vanilla; blend thoroughly. Mix skim powdered milk and oatmeal together. Gradually add to peanut butter and honey mixture, blending thoroughly, using hands if necessary to mix as dough begins to stiffen. Blend in the toasted sesame seeds. Add 2 tablespoons boiling water to mixture, blending well. Shape in one inch balls. Roll in finely chopped nuts or toasted sesame seeds.

VARIATION:

Roll 1/2 mixture in chopped nuts and the other 1/2 in toasted sesame seeds in a preheated 200° oven for about 20 minutes or until lightly browned. Yield: approximately 3 dozen balls.

Frances Finch

Peanut Crisps

1 c. shortening (part butter *or* margarine)
1 1/2 c. brown sugar, packed
3 c. flour
1 tsp. salt
2 eggs
2 tsp. vanilla
1/2 tsp. soda
2 c. salted peanuts

Heat oven to 375°. Mix shortening, sugar, eggs and vanilla. Blend together flour, soda and salt; stir in peanuts. Drop rounded teaspoonfuls of dough about 2 inches apart on lightly greased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8 to 10 minutes. Makes about 6 dozen cookies. (Recipe requested.)

Meribel Cockerill

Pecan Balls

1 c. pecan bits
1/2 c. margarine
1 c. sifted flour
2 T. sugar
1 tsp. vanilla
Powdered sugar

Mix well. Make into balls the size of walnuts. Bake at 300° for 20 minutes. Roll in powdered sugar.

Pat Brazill

PECAN DROPS

1 c. pecans
1/2 c. butter *or* margarine
1/2 c. *plus* 2 T. shortening
1 c. powdered sugar
2 1/2 c. sifted cake flour
2 tsp. vanilla

Heat oven to 350°. Cream butter and shortening until smooth. Beat in powdered sugar gradually. Mix flour in thoroughly. Add vanilla and coarsely chopped pecans. Mix well. Drop by teaspoonfuls on ungreased cookie sheet. Bake 15 to 20 minutes or until light brown. *Jean Baumgartner*

PECAN PIE COOKIES

1 c. butter *or* margarine
1/2 c. white sugar
2 1/2 c. unsifted flour
2 eggs, separated
1/2 c. dark syrup
PECAN FILLING:
1/2 c. powdered sugar
1/4 c. butter *or* margarine
3 T. dark syrup
1/2 c. chopped pecans

Mix butter or margarine and sugar on low speed in large bowl. Add corn syrup and egg yolks. Blend well. Stir in flour gradually. Chill several hours. Beat egg whites slightly. Use 1 tablespoon of dough for each cookie, roll into a ball; brush with egg white. Place on greased cookie sheet 2 inches apart. Bake at 375° for *5 minutes*. Remove from oven. Make a dent in the top of each cookie. Roll 1/2 teaspoon of chilled pecan filling into a ball and press into the center of cookie. Return to oven and bake 5 minutes longer. Cool 5 minutes and remove from sheet.

PECAN FILLING:

Mix 1/2 cup powdered sugar, 1/4 cup butter and 3 tablespoons dark syrup in a pan. Cook over medium heat until mixture reaches a full boil. Remove from heat; stir in 1/2 cup chopped pecans and cool. *Effie Mullett*

PEPPERNUTS

2 c. sour cream
4 c. sugar
1/2 c. butter
8 eggs
1/2 c. peanut butter
Flour to make a stiff dough (5 *to* 6 c.)
1 grated lemon rind
2 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. cloves
1/4 tsp. allspice

Sift all dry ingredients. Cream cream, sugar, butter and eggs. Add peanut butter and lemon rind. Combine the dry ingredients and liquids. Chill dough for 24 hours. Roll into long thin rolls. Slice the rolls with a knife about 1/2 inch apart. Bake at 350° until browned, about 8 to 12 minutes. *Anna Adrian*

PEPPERNUTS

1 1/2 c. sugar
3 eggs
5 c. flour, sifted (about)
1 tsp. cinnamon
1 c. raisins
1 c. margarine
1 tsp. soda in 1/4 c. hot water
1 tsp. nutmeg
Powdered sugar
1 c. nuts, ground up

Mix all ingredients and chill overnight. Roll in long narrow rolls and chill again. Cut and bake 12 to 15 minutes, depending on size, at 350°.

Pearl Castello

PINEAPPLE DROP COOKIES

1/2 c. shortening
1/2 c. brown sugar
1 sm. can crushed pineapple, drained
1 tsp. baking powder
1/4 tsp. soda
1/2 c. nuts, chopped
1/2 c. white sugar
1 egg, beaten
2 c. flour
1/2 tsp. salt
1 tsp. vanilla

Cream shortening; add sugar and egg. Mix well. Add crushed pineapple and mix well. Add dry ingredients and mix thoroughly. Stir in vanilla and nuts. Drop by teaspoonfuls well spaced on cookie sheet. Bake at 375° for 10 to 12 minutes. Makes about 4 dozen cookies. *Helen Christie*

PUMPKIN COOKIES

1/2 c. margarine
1 egg
1 tsp. vanilla
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 c. butterscotch pieces
1 1/2 c. sugar
1 c. pumpkin (canned)
2 1/2 c. all-purpose flour
1 tsp. soda
1 tsp. nutmeg
1/2 c. nuts, chopped

Cream butter and sugar together until light and fluffy. Beat in egg, pumpkin and vanilla. Mix and sift dry ingredients. Add to creamed mixture. Mix well. Add nuts and butterscotch pieces. Mix thoroughly. Drop by teaspoonfuls onto well-greased cookie sheets. Bake at 350° for 15 minutes. Makes 6 dozen cookies.

Jean Drumm

SANTA'S WHISKERS

1 c. butter
1 c. sugar
2 T. milk
1 tsp. vanilla
2 1/2 c. flour
3/4 c. finely chopped green *and* red cherries
1/2 c. chopped pecans
3/4 c. flaked coconut

In a mixing bowl, cream together butter and sugar. Blend in milk and vanilla. Stir in flour, candied cherries and nuts. Form into 2 rolls, each 2 inches in diameter and 8 inches long. Roll in coconut. Wrap and chill several hours or overnight. Slice 1/4 inch thick; place on an ungreased cookie sheet. Bake in a 375° oven for 12 minutes or until edges are golden. Makes 5 dozen. *Jean Drumm*

SKILLET COOKIES

1 (8 oz.) pkg. chopped dates
1/2 tsp. vanilla
3/4 c. sugar
Coconut
1 stick margarine
2 c. Rice Krispies
2 eggs
Nuts

Melt butter in large skillet; mix eggs, vanilla, and dates in butter and cook until thick, 10 to 15 minutes. Add Rice Krispies and nuts. Turn out on waxed paper. When cooled shape into small balls and roll in the coconut.

Betty Zinn

Special K Peanut Butter Cookies

1 c. white Karo syrup
1 tsp. vanilla
5 c. Special K cereal
1 c. white sugar
1 (16 oz.) jar crunchy peanut butter

Bring syrup and white sugar to a rolling boil. Take off the heat. Add vanilla and crunchy peanut butter. Blend them and stir in 5 cups of Special K cereal. Drop on waxed paper.

Ruth Michener

Spiced Raisin Cookies

1 c. water
2 c. raisins
1 c. shortening
2 c. sugar
3 eggs
1 tsp. vanilla
4 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
1 1/2 tsp. cinnamon

Boil water and raisins together for five minutes and set aside to cool.

Cream shortening and sugar well. Add eggs to creamed mixture and beat well. Add vanilla to raisin mixture. Sift dry ingredients together and add to creamed mixture and mix well. Add the cooled raisins and water mixture and blend. Drop by teaspoonfuls. Bake 12 minutes at 350°.

Alma Hass

Sugar Cookies

1 egg, well-beaten
1/2 c. margarine
1/2 c. granulated sugar
1/2 c. powdered sugar
1/2 c. vegetable oil
1 tsp. vanilla
1/4 tsp. salt
2 1/2 c. flour
1/2 tsp. soda
1/2 tsp. cream of tartar

Cream egg, shortening and sugars. Add oil, beating with electric mixer. Add vanilla and salt. Add flour, sifted with soda and cream of tartar. Roll in balls; dip in sugar and press flat with bottom of glass (oiled). Bake in a 350° oven. Makes 4 1/2 dozen cookies. *Jean Baumgartner*

Sugar Cookies

1 c. shortening
3 eggs
3 1/2 c. flour
1 tsp. soda
1 1/4 c. sugar
2 tsp. vanilla, lemon *or* orange
2 tsp. cream of tartar
1 tsp. salt

Cream thoroughly shortening and sugar; add eggs and flavoring. Sift together dry ingredients and add to above mixture. Mix well and chill for easy handling. Roll and cut in desired shapes. Bake at 350° until very light. Watch closely for they get brown very quickly. *Pat Lietz*

Sundown And Shadows

1 c. butter
1/2 c. brown sugar
1 T. water
2 c. sifted flour
1 tsp. baking powder
1 c. brown sugar
1/2 c. white sugar
2 eggs, separated
1 tsp. vanilla
1 tsp. soda
1 pkg. chocolate chips

Cream butter and 1/2 cup white sugar and 1/2 cup brown sugar together. Add 2 egg yolks, water, vanilla; mix well. Stir in flour, soda and baking powder. Spread in a 10 x 14 inch pan. Sprinkle 1 package chocolate chips into batter. Beat 2 egg whites until fluffy; add 1 cup brown sugar and spread over top of batter. Bake at 350° for about 30 minutes. Cut into desired size squares.

Alice Ackerson

Surprise Meringues

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar
1/4 c. nuts
3/4 c. sugar
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar; beat until stiff. Fold in chocolate chips and nuts. Cover cookie sheet with brown paper and drop batter by spoonfuls. Bake at 300° about 25 minutes. Cool before removing from paper. *Dorothy Long*

Turtle Cookies

(Waffle Iron)

4 T. cocoa *or* sq. unsweetened chocolate
2/3 c. butter *or* margarine
2 c. flour
4 eggs, well-beaten
1 1/2 c. sugar
2 tsp. vanilla

Melt cocoa or chocolate with butter. Mix eggs, sugar, flour and vanilla. Add to cocoa mix. Drop by teaspoonfuls into hot waffle iron. When done, frost with chocolate frosting. *Alma Hass*

Wheaty Date-Nut Bars

1 1/2 c. plain wheat germ
1 (6 oz.) pkg. semi-sweet chocolate morsels (real chocolate)
1 c. chopped dates
1 c. chopped nuts
1 (14 oz.) can sweetened condensed milk
1 egg
1/4 tsp. salt

Preheat oven to 350°. Butter square of waxed paper; place buttered side up in an 8 inch square pan.

In bowl combine wheat germ, chocolate morsels, dates and nuts and mix well.

In another bowl, beat egg; add condensed milk and salt. Combine the two mixtures and mix well. Bake 40 minutes or until toothpick comes out clean. Immediately remove from pan and peel off paper. Store tightly covered or freeze. *Ruth Frey*

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Party Foods

PARTY FOODS

PANOCHE

2 c. brown sugar
1 c. light cream
Nuts
1 c. white sugar
1 *to* 2 T. butter

Cook sugar and cream to 238° (soft ball). Remove from heat, add butter. Cool until you can bear finger in it comfortably. (This is pretty cool yet you want to be able to beat it.) Add vanilla and nuts. Beat. Drop in mounds. If it gets a little too firm before you are through, add a slight bit of cream and stir thoroughly. *Barbara Headrick*

DATE AND PECAN LOGS

2 c. sugar
1 T. light corn syrup
1 1/4 oz. pitted dates
1 lb. (56) caramels
1 1/2 *to* 2 c. pecan halves
1/4 tsp. salt
1 c. undiluted evaporated milk
1 c. finely chopped pecans
2 T. evaporated milk

Cook over low heat: salt, sugar, syrup and milk in saucepan. Stir constantly to firm ball stage (238°). Cool to lukewarm, work with a wooden spoon until thick, work in dates and chopped nuts until thick, roll in 4 rolls 6 inches long and chill. To coat melt caramels and 2 teaspoons milk in skillet over very low heat, spread pecan halves on waxed paper, hold chilled rolls with two forks, dip in hot caramel and coat, roll quickly in pecan halves.

NUT CARAMELS

Heat until butter melts a mixture of:
1 c. Pet milk
1/4 c. butter *or* margarine
Mix in a heavy 2 quart saucepan:
1 c. corn syrup
1 c. sugar
1/4 tsp. salt

Cook and stir over medium heat until mixture comes to a boil and sugar is dissolved. Boil until mixture reaches firm ball stage. Stir in hot milk mixture slowly so that sugar mixture does not stop boiling. Cook and stir until firm ball is reached again. Remove from heat and stir in 1 teaspoon vanilla and 1 cup coarsely broken nuts. Pour into well-buttered 8 inch pan. Cut into 1 inch squares.

Hazel Bogart

PECAN LOGS

2 (12 oz.) pkgs. milk chocolate chips
1 c. chopped pecans
1 can sweetened condensed milk
2 tsp. vanilla

Melt chocolate chips in double boiler. Remove from heat, add milk, mixing well. Add pecans and vanilla. Divide mixture into two logs. Store in refrigerator, wrapped in foil.

Barbara Hardy

The next time you get that longing feeling that you'd like to be young again, take a crack at modern math.

Texas Bon Bons

2 lbs. powdered sugar
1 stick butter, melted
1 c. finely chopped pecans
1 (5 oz.) can sweetened condensed milk
1 (3 1/2 oz.) can flaked coconut

Mix all ingredients in large bowl, may use hands, shape into smaller than walnut balls. Let set 1 hour. Melt 12 ounces unsweetened chocolate chips with a half bar of paraffin, melt this in double boiler. Dip with toothpick. After chocolate has set, fill hole with chocolate from toothpick.

Zelma Bowers

Fudge

Combine:
4 1/2 c. sugar
1 T. butter
1 tall can evaporated milk

Bring to a boil and continue boiling for 10 minutes, stirring continuously. Remove from heat. Stir in 13 ounce Hershey milk chocolate candy bars. Add 3 (6 ounce) packages chocolate chips, 1 pint marshmallow creme, 2 cups nuts. Pour out into a flat pan. Let cool. Cut. *Gwen Kennedy*

Never-Fail Fudge

2 1/4 c. sugar
3/4 c. evaporated milk
1/3 c. light corn syrup
2 T. margarine
1 (12 oz.) pkg. semi-sweet chocolate chips
1 tsp. vanilla
1 c. chopped pecans

Combine sugar, milk, syrup and butter in saucepan. Bring to a boil, stirring constantly. Remove from heat. Add chocolate chips and vanilla; stir until smooth. Add nuts. Chill until firm. *Barbara Young*

Chocolate Fudge

(6 pounds)

In a large bowl mix:
2 giant Hershey bars, broken
1 tsp. vanilla
2 pkgs. chocolate chips
1 pt. marshmallow whip
Cook:
4 1/2 c. sugar
1 can milk (lg.)
1 stick butter *or* margarine
1 tsp. salt

Boil until soft ball stage, stir constantly. Pour hot mixture over chocolate chip mixture. Stir until melted. Add nuts if desired. Pour into greased (15 x 11 x 1 inch) cookie sheet.

Rosemary Benn

Peppermint Bark Candy

Put white chocolate (also comes in colors) in top of double boiler until melted (it is so hard, impossible to cut). Stir occasionally to speed up melting. In the meantime pound a peppermint stick candy into small bits. After the white chocolate is completely melted, stir in the peppermint candy. Then pour into a buttered cookie sheet in a thin layer. When cool, break into pieces like peanut brittle. Nuts may be substituted for the peppermint candy. *Geneva Minter*

Mints

2 lbs. powdered sugar
1/2 tsp. mint flavoring
1 (8 oz.) pkg. cream cheese

Mix together until smooth. Roll into small balls, about the size of end of thumb. Press into mint mold.

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MINTS

(Continued)

(Rubber mint molds can be bought at Mayo's Cake Decorating.) Food coloring can be added. Yield: about 250 mints. *Jacque Herzet*

AUNT BILL'S CANDY

Pour 2 cups sugar into heavy skillet and brown over low flame. (Makes a light brown syrup.) Then put 4 cups sugar and 2 cups milk (or cream) in a heavy pan and bring to a boil. Add syrup in a thin stream (stirring constantly). Cook to a hard ball stage. Turn off fire; add 1/4 to 1/2 teaspoon soda. Stir hard until dissolved as soda will make it foam. Add 1/4 to 1/2 pounds butter and stir until melted. Set off stove for 10 minutes. Add 1 teaspoon vanilla. Beat until gloss is gone. (This takes quite a while.) Add 1 to 2 pounds chopped pecans and pour on cookie sheet. Cool. Cut. *Barbara Headrick*

QUICK FRENCH CHOCOLATE CANDY

Melt 2 small packages or 1 large package chocolate chips in double boiler. Stir in one can of Eagle Brand milk, 1 teaspoon vanilla and 1 cup chopped nuts. Let mixture get cold. Butter hands and roll candy into balls, then roll in chopped nuts.

Barbara Headrick

SPICED NUTS

Mix in large saucepan:

1 tsp. cinnamon
1 tsp. white syrup (optional)
2 c. white sugar
1 sm. can (2/3 c.) canned milk

Boil, stirring all the time to keep from sticking and burning. Cook until it forms a soft ball in cold water. Remove from fire and add 1 teaspoon vanilla. Then add 4 cups nutmeats (half pieces), either pecans or walnuts. Turn over in syrup until well-coated, (will be real sugary looking). Turn out on waxed paper and separate in pieces. Yield: over 2 pounds.

Barbara Headrick

ENGLISH TOFFEE

3 1/2 sticks butter *or* 1 lb. margarine
1/2 tsp. lecithin
1/4 tsp. salt
2 c. granulated cane sugar
1 T. light corn syrup
1 c. nuts, chopped

In a 2 or 3 quart heavy saucepan, melt the butter or margarine over a low heat. Add the sugar and lecithin and stir constantly with a wooden spoon over a medium heat, stirring constantly to prevent burning in the bottom, until temperature reaches 294°. Remove from heat. To the cooked mixture, add salt and nutmeats and gently mix in. Pour into a well-oiled shallow pan or onto a well-oiled marble surface. Smooth out with a spatula or knife to 1/4 inch thickness. Before toffee sets and becomes firm, score into uniform 1 x 2 inch size pieces. When cool and firm you can break the rectangular pieces. Can also be left unscored and broken into irregular pieces after it sets. It is wise to run a knife under cooling batch to disturb it so it won't stick.

Effie Mullett

TAFFY

2 c. white syrup
1 T. vinegar
1 c. white sugar
Butter size of walnut

Mix above ingredients and boil to "crack" stage or until it cracks against side of cup in cold water. Pour out into buttered platter or pan. Cool slightly (may want to work it some with a spoon before handling it). Butter hands well and pull candy until white and it loses its gloss.

OPTIONAL:

Add chopped black walnuts just before pouring into buttered pan.

Barbara Headrick

HARD CANDY

2 c. sugar
1/2 c. water
1/2 (scant) c. syrup

Put in tight covered pan and cook on hot fire. Wipe down sides of pan and let steam. Do not stir. Cook until it begins to turn tan and stir in coloring and flavoring. Pour out on buttered pan. Mark squares.

Cinnamon - red - peppermint - green - clove - yellow - anise - blue or red. *Barbara Headrick*

PEANUT BRITTLE

2 c. white sugar
1 c. white syrup
1/2 c. water
2 c. peanuts
1 tsp. vanilla
1 T. butter
1 T. soda

Cook syrup, sugar and water until forms hard ball (about 260°). Add butter and peanuts. Cook until syrup is golden brown (300°) hard crack. Take from stove and add soda and vanilla. Stir well and pour into buttered pan. When it begins to cool pull or stretch it with buttered hands until thin.

Barbara Headrick

DIVINITY

2 c. white sugar
1 c. walnut meats
2 egg whites
1/2 c. corn syrup
1/2 c. water
1 tsp. vanilla

Combine sugar, water, corn syrup in saucepan over low heat. Stir until completely dissolved, then cook to 265° (hard ball) without stirring. Pour over stiffly beaten (but not dry) egg whites, beating constantly while adding syrup. Continue beating until mixture thickens and loses the gloss. Add nuts and vanilla. Drop on waxed paper with a teaspoon. *Barbara Headrick*

GELATIN KEEPS WHIPPED CREAM RIGHT CONSISTENCY

Whipped cream that is to be used as a frosting or filling for cake will hold up for hours in the refrigerator if you add a mite of gelatin to it. There is a trick, however, to getting the gelatin whipped into the cream without lumping. Soften 1 teaspoon of plain gelatin in 1/4 cup cold water. Dissolve gelatin over boiling water, then cool slightly. Beat 1 cup of heavy cream until frothy. Slowly -- very slowly -- add cooled gelatin to the cream and continue beating after each addition until the cream is fluffy. Last, beat in about 1/4 cup sifted confectioners' sugar until stands in soft peaks.

Gwen Kennedy

CHOCOLATE ICE CREAM

6 eggs
3 c. sugar
1 box chocolate Junket
1 can Hershey's chocolate syrup
1 lg. can Pet milk
1 1/2 T. vanilla

Beat eggs until fluffy, continue beating and gradually add sugar and ice cream mix, vanilla and chocolate syrup, Pet milk, add a little milk. Then pour into freezer and fill with milk to within 2 inches of top.

Hazel Bogart

VANILLA ICE CREAM

12 eggs
2 cans evaporated milk
2 T. vanilla
2 3/4 c. sugar
2 pts. half & half cream
Milk

Makes 2 gallons. Beat eggs until yolks and whites blended. Add sugar slowly. Continue beating until thick, creamy and light in color (10 to 15 minutes). Add evaporated milk, cream and vanilla. Pour into freezer can. Add milk to within 4 inches of top of can.

Gwen Kennedy

CHEESE PUFFS

1 c. grated sharp cheese
1/2 c. sifted flour
1/8 tsp. salt
24 sm. stuffed olives
1/4 c. soft margarine (may add butter flavoring)
1/2 tsp. paprika

Mix first 5 ingredients. Roll dough in long roll and cut into 24 pieces. Place piece of dough in palm of hand, place an olive in the middle and roll dough around it. Refrigerate 4 to 5 hours. Place on cookie sheet far enough apart that they won't run together. Bake 400° for approximately 12 minutes.

Gwen Kennedy

CARAMEL CORN

8 qts. popped corn (put in large plastic container for mixing)
2 c. brown sugar
1/2 c. white corn syrup
1 tsp. burnt sugar
2 sticks margarine *or* butter
1 tsp. salt
1 tsp. butter flavoring (use with margarine)

Boil sugar, margarine, corn syrup, salt, burnt sugar, and butter flavoring 5 minutes after it comes to a boil. Take off fire--stir in 1/2 teaspoon soda. Pour over corn, mixing with a fork. Put in 3 large cake pans. Bake 1 hour in 250° oven, stirring 2 or 3 times to distribute evenly. Break in bite-size pieces. Store in airtight containers. Nuts may be added.

Lois Klepinger

POPCORN BALLS

1 1/2 c. sugar
1/2 c. water
1/2 c. syrup
1 T. vinegar
1/4 c. butter
1/4 tsp. soda

Boil sugar, water, syrup and vinegar until a small amount dropped from a spoon will form a thread of sugar mixture as it falls. Add butter and soda and pour at once over popcorn.

Virginia Miller

Cream Cheese Balls

(Finger Foods)

Blend:

1 lg. pkg. cream cheese
1 T. Worcestershire sauce
1 T. garlic salt

Chop 1 package pressed turkey, ham, beef or any kind of thinly sliced meat. Make marble-sized balls out of cream cheese mixture and roll in meat. *Jacque Herzet*

Party Snack

Cut one package wieners in one inch squares and boil, drain and set aside.

HOT SAUCE:

1 can spaghetti sauce
1 tsp. Worcestershire sauce
1 can tomato sauce (optional)
Add Tabasco, to taste

Heat, put toothpicks in wieners And put in hot sauce. Use dish with candle under it to serve hot.

Rosemary Benn

Hot Bean And Bacon Dip

1 can (1 lb.) pork *and* beans in tomato sauce
1 sliver garlic
1 1/2 tsp. chili powder
8 slices crisp bacon, crumbled
1 c. shredded sharp process American cheese
1/4 tsp. liquid smoke

Mash beans, add cheese and remaining ingredients. Heat and serve with corn chips. *Barbara Headrick*

Hot Cheese Dip

1 *to* 2 lbs. Velveeta cheese
1 can Kuner's tomatoes with green chilies, cut up

Heat and mix. Best with Doritos.

Zelma Myers

Three Cheese Dip

(Blender)

Blend 20 seconds: 1/4 cup water and 1 cup cottage cheese. Add, then blend until smooth: 2 (3 ounce) packages cream cheese, 2 tablespoons bleu cheese (crumbled), 1 small clove garlic, few drops Tabasco sauce. Chill. Serve with potato chips or crisp vegetable sticks. *Lois Klepinger*

Hot Garlic Cheese

1 1/2 lbs. Velveeta cheese
2 *or* 3 dashes chili powder
1 clove garlic *or* powder
1 sm. pkg. Philadelphia cream cheese
4 red dried peppers

Snacks for crackers, etc. Soften cheese at room temperature then blend with spoon. Crumble red peppers and add to cheese. Add chili powder and garlic. Mix thoroughly. Roll cheese to size of Ritz cracker. Sprinkle plenty of chili powder on waxed paper and roll cheese until coated. Refrigerate. Slice into thin slices. *Wilma McElhiney*

Hot Pepper Dip

1/2 lb. lean ground beef
2 onions, minced
1 (No. 2) can tomatoes, run through sieve
2 lbs. Velveeta cheese
3 *to* 4 hot jalapeño peppers, diced fine

Steam meat and onions, then add tomatoes, when this mixture has cooked a few minutes, add the cheese and hot peppers. Add garlic powder to taste. Good served warm with corn chips. *Jean Drumm*

Cocoa Mix

1 pkg. instant milk (8 qt. size)
1 (6 oz.) jar Pream
1/2 tsp. salt
1 c. powdered sugar
2 lb. box instant cocoa mix

Sift until smooth. Use 2 to 3 tablespoons in a cup of hot water.

Margaret Soltis

Hot Spiced Tea

Heat 1 gallon water to boiling, pour 1 pint over 5 tea bags. To the remaining water add: 2 sticks of cinnamon, 1 tablespoon whole allspice, 1 1/2 cups sugar, 1 can frozen lemonade; 1 can frozen orange juice; 1 cup apple juice. Simmer 15 minutes, add tea and simmer 30 minutes. Strain before serving. Serve hot.

Zelma Bower

Spiced Tea

Bring to boil: 16 to 20 cups water and 4 cups sugar. Steep for 5 minutes: 1 teaspoon cinnamon, 1 teaspoon cloves, 8 teaspoons tea. (May also add stick cinnamon and whole cloves.) Strain tea mixture into boiling water. Add 2 large cans frozen orange juice; 1 to 2 cans frozen lemonade; salt. Reheat but do not boil (additional juices, stick cinnamon and whole cloves can be added to mixture as it reheats.) Will keep several days under refrigeration. *Gwen Kennedy*

Instant Spiced Tea

1 (8 oz.) jar Tang
1 tsp. cinnamon
Salt
1 c. instant tea with lemon
1 tsp. ground cloves
1 c. sugar

Mix all ingredients together. Store in covered jar. To serve: dissolve 2 rounded teaspoons of the tea mixture in 1 cup boiling water. *Gwen Kennedy*

Cranberry Tea

6 bags tea
1/4 tsp. allspice
1/4 tsp. nutmeg
1 c. orange juice
1 pt. cranberry juice
2 1/2 c. boiling water
1/4 tsp. cinnamon
1/2 c. sugar
1/3 c. lemon juice
1/2 c. water

Steep tea in 2 1/2 cups boiling water 5 minutes. Add remaining ingredients. Mix together and serve.

Barbara Hardy

Spiced Tea

2 c. Tang
1 tsp. ground cloves
1 pkg. "Twist" (instant powdered lemonade mix - get kind with sugar)
3/4 c. instant tea
2 c. sugar
1 tsp. cinnamon

This tastes better if heaping teaspoon is placed in cup, then filled with hot water. *Nina Cole*

Punch

2 boxes raspberry Jell-O, dissolved with 4 c. hot water
1 lg. can pineapple juice
1 can (lg.) pink lemonade (frozen)
2 c. sugar syrup
1 qt. orange juice
5 cans water

At time of serving add 2 bottles 7-Up. Very good. *Effie Mullett*

FRUIT PUNCH

1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen lemonade
1 pt. cranberry juice cocktail
2 *to* 4 c. water *or* ice cubes
1 qt. plain soda water, chilled
2 (6 oz.) cans frozen limeade
1 (1 lb. 14 oz.) can pineapple juice
2 qts. ginger ale, chilled

Mix all but carbonated drinks together. Pour in ginger ale and soda water before serving. Serves 30.

Jacque Herzet

CHOCOLATE MINT FONDUE

24 lg. chocolate peppermint patties
2/3 *to* 3/4 c. light cream

Melt patties on range, gradually add cream; stir constantly. Transfer to fondue pot over very low flame. Dip apples, bananas, angel food cake, cut into small bite-size pieces.

Barbara Headrick

MOCK CHEESE FONDUE

2 c. Cheddar cheese, cubed
1/4 c. milk
Dash cayenne
1 c. French onion dip
1 tsp. dry mustard

Dunk cubes of French bread.

Barbara Headrick

BRANDIED STRAWBERRY FONDUE

2 (10 oz.) pkgs. frozen strawberries, thawed
1/2 c. water
1/4 c. brandy
1/4 c. cornstarch
2 T. sugar
1 (4 oz.) container whipped cream cheese, softened

In saucepan, crush strawberries slightly. Blend together cornstarch, sugar and water; add to berries. Cook and stir until thickened and bubbly. Pour into fondue cooker; place over burner. Add cream cheese, stirring until melted. Gradually add brandy. Spear pear, peach, pineapple or cake cubes, or marshmallows with fondue fork; dip in fondue. Makes 3 cups.

Barbara Headrick

FONDUE BOURGUIGNONNE

Cut about 2 pounds beef tenderloin or steak into 1 inch cubes, and/or Vienna sausage and ham. Place 1 to 1 1/2 inches of salad oil in fondue pot; remove to saucepan; if you like, put some butter into the oil also. Heat oil until bread cube browns in about 1 minute. Mash 1 section of fresh garlic and rub around inside of fondue pot and leave in pot. Add hot oil, light fuel under pot. Cook meat in hot oil, 1 or 2 pieces at a time. Make up your own sauces. Some suggested bases are: sour cream; mayonnaise; butter, ketchup or barbecue sauce, brown sugar; crushed peanuts; horseradish and etc. Other suggestions with meat are fresh mushrooms cut to decent size (1/2 to 1 inch). Water chestnuts.

Barbara Headrick

CLAMAVO DIP

2 ripe avocados, seeded, peeled
1 T. chopped onion
1 T. lemon juice
Dash garlic salt
Dash freshly ground pepper
1 (7 1/2 oz.) can minced clams, drain
1/2 tsp. salt
2 T. mayonnaise *or* salad dressing

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CLAMAVO DIP

(Continued)

In blender container or small mixer bowl, combine all ingredients. Cover and blend until smooth. Chill to blend flavors. Use crackers or corn chips for dippers. Makes 1 1/2 cups.

Barbara Headrick

SHRIMP-CUCUMBER DIP

1 med. unpared cucumber
2 T. finely chopped onion
1/2 tsp. prepared horseradish
1 c. cream-style cottage cheese
2 tsp. vinegar
1 (4 1/2 oz.) can shrimp, drained *and* coarsely chopped

Cut cucumber in half lengthwise; remove seeds and discard. Shred enough cucumber to make 1 cup; drain. In small mixer bowl, combine the shredded cucumber, cottage cheese, onion, vinegar and horseradish. Beat smooth. Stir in shrimp. Serve with crackers or celery and carrot sticks. Makes 2 cups. *Barbara Headrick*

BEER RAREBIT FONDUE

(Great with tossed vegetables too)

16 oz. (4 c.) shredded sharp natural Cheddar cheese
2 tsp. Worcestershire sauce
2 T. water
1/2 tsp. dry mustard
1 T. cornstarch
Dash bottled hot pepper sauce
1/2 c. beer
1/8 tsp. garlic powder
French bread cubes

Have cheese at room temperature. In small mixer bowl, beat cheese at low speed with mixer until blended; gradually add beer, mixing at medium speed until fluffy. Add Worcestershire, mustard, garlic powder and pepper sauce; beat well. Melt cheese mixture in fondue cooker on range. Blend together cornstarch and water; add to fondue. Cook and stir until thickened and bubbly. Transfer cooker to fondue burner. Spear a bread cube with fondue fork. Dip into fondue and swirl to coat bread. Makes 3 cups.

Barbara Headrick

Sauerkraut Balls

1 (8 oz.) pkg. pork sausage, finely crumbled
1 (14 oz.) can sauerkraut, well-drained *and* snipped
1 (3 oz.) pkg. cream cheese, softened
1/4 c. all-purpose flour
2 T. fine dry bread crumbs
1 tsp. prepared mustard
2 well-beaten eggs
1/4 c. finely chopped onion
1/4 tsp. garlic salt
1/4 c. milk
2 T. snipped parsley
1/8 tsp. pepper
3/4 c. fine dry bread crumbs

In skillet, cook sausage and onion until meat is browned; drain. Add sauerkraut and the 2 tablespoons bread crumbs. Combine cream cheese, parsley, mustard, garlic salt and pepper; stir into sauerkraut mixture. Chill. Shape into 3/4 inch balls; coat with flour. Combine eggs and milk. Roll floured balls in egg mixture, then in remaining bread crumbs. Pour cooking oil into fondue cooker to no more than half capacity or to depth of 2 inches. Heat over range to 375°. Transfer cooker to fondue burner. Have meatballs at room temperature. Spear meatball with fondue fork; fry in hot oil until golden, 30 to 60 seconds. Transfer to dinner fork; dip in bottled sweet-sour sauce, mustard sauce, or Quick Curry Dip.

MUSTARD SAUCE:

In bowl, stir together 1/2 cup mayonnaise or salad dressing and 2 tablespoons prepared mustard. Makes 1/2 cup.

QUICK CURRY DIP

Combine 1/2 cup dairy sour cream and 1/2 teaspoon curry powder; chill. Makes 1/2 cup. *Barbara Headrick*

Baked Orange

1 1/4 c. sugar
Pinch of cream of tartar
2 lg. oranges, sliced thin
1/2 c. water
1 stick cinnamon

Let sugar, water, cream of tartar and cinnamon come to a boil. Pour over oranges, sliced thin. Cover tightly. Bake 1 1/4 hours at 350°. Keep sealed in the refrigerator. This recipe makes 1 pint. *Leora Youtsey*

Caramel Fudge Candy

2 c. sugar
2/3 c. evaporated milk
1 c. peanut butter
1 pt. marshmallow creme

Boil sugar and milk until it forms soft ball in cold water. Add peanut butter and marshmallow creme. Stir until all is well-mixed. Turn into well-buttered pan to cool.

Mrs. Clara Dody, Katherine Fulton

Cracker Jacks

1 c. sugar
1/2 c. molasses *or* sorghum
1 T. butter
2 T. vinegar
1/2 tsp. baking soda

Boil sugar, molasses, butter and vinegar until it forms a soft ball in water; add soda and beat. Pour over popcorn and nuts. *Alma Hass*

Crazy Crunch

2 qts. popped corn
1/2 c. Karo white syrup
1 c. margarine
2 c. nuts
1 1/3 c. sugar
1 tsp. vanilla

Mix popped corn and nuts on a cookie sheet.

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CRAZY CRUNCH
(Continued)

Combine sugar, margarine and Karo in a 1 1/2 quart saucepan. Bring to boil over medium heat, stirring constantly. Boil 10 to 15 minutes, until mixture turns a light caramel color. Stir in vanilla. Pour over popped corn and nuts. Spread to dry. Break apart.

Diane Rogers

DATE LOAF CANDY

2 c. sugar
1 c. milk
2 T. butter
1 pkg. dates, cut up
1 c. nuts, chopped fine

Cook the sugar, milk and butter to form a soft ball when tested in cold water. Add 1 package cut up dates and 1 cup nuts, chopped fine. Cook 3 more minutes after it comes to a full boil again. Take from stove and stir until you can no longer stir, then put on damp cloth and roll in long roll. When cloth is dry, roll candy in powdered sugar. Keep covered.

Faye Bates

DATE ROLL

20 graham crackers, rolled
1 c. dates, chopped
1 c. miniature marshmallows
1 c. nuts, chopped
1 c. cream *or* top milk

Mix ingredients. Make into a roll and wrap in damp cloth. Chill several hours in refrigerator. Slice for serving. Top with whipped cream and maraschino cherries. *Billy Bork*

FESTIVE CHEESE BALL

1 (8 oz.) pkg. cream cheese (Philadelphia)
1 (8 oz.) pkg. Cheddar cheese, grated
1 (6 oz.) pkg. Roquefort cheese, crumbled
2 T. onion, finely grated
Dash of garlic salt
Dash of Worcestershire sauce
Dash of Tabasco sauce
3/4 c. pecans, chopped
1/4 c. pistachio nuts

Combine cheese, onions and seasoning in bowl; let stand at room temperature until cheese is softened. Blend thoroughly with electric mixer. Chill. Then shape into a ball. Mix pecans and pistachio nuts. Roll cheese ball in nuts. Chill overnight and until serving time. This recipe makes a 5 inch ball. May be stored in freezer. Serve with crackers or pretzels.

Evelyn Whitcomb

FIVE-POUND FUDGE RECIPE ($125.00)

Put in large bowl:
2 c. English walnuts
3 (6 oz.) pkgs. semi-sweet chocolate chips
1 (8 oz.) pkg. marshmallows, cut up
1 lg. can Pet milk
4 1/2 c. sugar
1 T. vanilla
1/4 lb. butter *or* margarine

Put into large bowl walnuts, chocolate chips and marshmallows. Cook in saucepan - milk, sugar, vanilla, butter 8 minutes after it begins to boil. Stir into the bowl and beat until mixture is smooth. Pour into large greased pan and keep in refrigerator.

Mrs. Gertrude Cavit
Evelyn Whitcomb

FUDGE

4 1/2 c. sugar
1/4 lb. butter
1 lg. pkg. chocolate chips
1 tsp. vanilla
1 lg. can Pet milk
1 lg. Hershey bar
1 c. marshmallow fluff
1 c. nuts

Mix sugar, milk and butter together and boil 5 1/2 minutes (only). Remove from fire. Add Hershey bar, chocolate chips, marshmallow fluff, vanilla and nuts. Beat only until well-blended. Pour into a buttered dish or pan. This candy when kept covered will keep indefinitely. This recipe makes 5 pounds. *Faye Bates*

GARLIC CHEESE ROLL

1/2 lb. longhorn cheese
2 pkgs. *or* 1 lg. pkg. Philadelphia cream cheese
1/3 c. English walnuts, ground
1 clove garlic, cut very fine (may use garlic salt)

Make into rolls; sprinkle paprika powder on waxed paper and roll in powder. Refrigerate for a few hours.
Doris Graham

MARSHMALLOW FUDGE

4 c. sugar
1/2 c. butter
1 lg. can Carnation milk
2 pkgs. chocolate chips
1 (6 oz.) jar marshmallow creme
1 c. nuts

Cook sugar, butter and Carnation milk until it forms soft ball. Stir in chocolate chips and marshmallow creme. Fold in nuts. Pour in lightly greased pan. *Carolyn Evans*

OVEN CARAMEL CORN

8 qts. popped corn
2 c. brown sugar
2 sticks margarine
1/2 c. white corn syrup
1 tsp. salt
1 tsp. burnt sugar
1 tsp. butter flavoring

Boil sugar, margarine, corn syrup, salt, burnt sugar and butter flavoring 5 minutes after it comes to a boil. Take off fire and stir in 1/2 teaspoon soda. Pour over corn, mixing. Put in 250° oven 1 hour, stirring 2 or 3 times. Use two large pans. This recipe makes 2 cookie sheets about 4 inches thick. Store in airtight containers. You can add peanuts. *Maxine Dowell*

PEANUT BUTTER FUDGE

3 c. sugar
1 c. peanut butter
1 tsp. vanilla
1 lg. can condensed milk
1 pt. marshmallow creme

Combine sugar and milk and boil to a soft ball stage. Add peanut butter, marshmallow creme and vanilla. Beat until creamy. Pour into greased pan. *Martha Jarvis*

POPCORN CRACKLE

5 *to* 6 qts. unsalted popped corn
1 1/3 c. brown sugar
1 c. dark corn syrup
1/2 c. margarine
1 1/2 c. candy corn
2 c. peanuts, roasted
1 1/3 c. white sugar
1/2 c. water
1 1/2 tsp. salt

Place popped corn and nuts in large buttered bowl.

(Continued Next Page)

POPCORN CRACKLE
(Continued)

Combine sugars, syrup, water, butter and salt in saucepan. Heat slowly to boiling, stirring until sugars dissolve. Cook to hard crack stage. Pour in a fine stream over corn and nuts. Stir carefully until corn and nuts are coated. Sprinkle candy corn over mixture. Stir quickly. Spread onto large buttered surface or waxed paper. Separate into bite-size portions. Cool. *Lois Klepinger*

PEANUT BRITTLE

2 c. sugar
1 c. Karo
1 tsp. vanilla
2 tsp. baking soda
2 c. Spanish raw peanuts
1 tsp. butter
1/2 c. water

Boil sugar, water and Karo until it forms a hard ball in water. Add peanuts and cook until light brown. Add butter, vanilla and soda. Pour out on a greased sheet. Do not spread with a spoon. *Judy Scott*

SUGARED NUTS

2 T. cold water
1/2 c. sugar
1/4 tsp. cinnamon
1/4 tsp. ground cloves
1 c. pecan halves
1 egg white, slightly beaten
1/2 tsp. salt
1/4 tsp. allspice
1 c. walnut halves

Add cold water to slightly beaten egg white. Stir in sugar, salt and spices. Mix well. Add 1 cup walnut halves and pecan halves; stir until coated. Place nuts, flat side down, on a greased baking sheet. Bake in a very slow oven (250°) about 1 hour. Cool and serve. *Leora Youtsey*

SUGARED POPCORN

Dishpan full of popcorn
1 c. granulated sugar
1/4 c. water

Pop dishpan full of corn. Place in small pan - sugar and water. Place over fire and stir while this heats. It will first become clear, then bubble up and appear frosty - 3 to 5 minutes. While in this stage, and just before it hardens, pour quickly over the corn. Toss with large spoon so most of kernels are sugared. For variation, add flavoring and color to water.
Nina Cole

CHRISTMAS CANDY

2 lbs. white chocolate
Bag peppermint candy
1 c. nuts

Melt white chocolate in top of double boiler. Crush peppermint candy. Add crushed peppermint and nuts to melted chocolate. Stir well. Pour on waxed paper and spread thin. Allow to harden and break in pieces.
Pearl Castello

CANDIED ORANGE PEEL

Wash fruit well. Remove peel in quarter sections. Soak overnight in 2 quarts of cold water plus 2 tablespoons salt. Drain and place in pan; cover with cold water and bring to boil. Repeat 3 times. Then cook until peel is soft. Drain, cut with scissors into various shapes. Weigh peel. Put an equal weight of sugar into a pan plus 1 cup water. Bring syrup to a boil. Add peel and cook gently until peel is transparent. Remove each piece separately and drain. When cool, roll in sugar, spread out on trays, one layer deep, to dry. *Helen Christie*

CANDIED PEEL

2 c. peel (lemon, orange, grapefruit) (1/4 inch strips 4 *to* 5 inches long)
1 1/2 c. sugar
1/2 c. water
1/4 tsp. salt
1 sm. pkg. Jell-O (lemon, lime, orange, cherry *or* strawberry)

Cover peel with cold water and bring to a boil. Boil 20 minutes; drain. Cover with cold water again. Repeat this three times. Drain peel. Measure sugar, salt and water; place in large pan. Stir well to dissolve sugar. When it comes to a boil; add peel. Bring to boil and boil about 20 minutes. Until syrup is almost all absorbed. Sprinkle dry Jell-O over mixture and mix in the pan. Carefully stir peel until coated and Jell-O is dissolved. Remove from fire and place strips on a rack to drain. When cool, roll in sugar. Let dry overnight, then store in freezer. Use 1 package of Jell-O at a time. This gives you different color and flavors by repeating using another flavor. Good to eat and Christmas gifts. *Mrs. Bomers*
Edna Archer

PAT'S CASHEW BRITTLE

2 c. sugar
1/4 c. water
3 T. butter
2 tsp. soda
1 c. white corn syrup
1 1/2 c. salted cashews
1 tsp. vanilla

Put sugar, syrup and water into 3 quart saucepan. Stir over medium heat until sugar dissolves. Cook to 285°, stirring frequently to prevent scorching. Add cashews and butter. Cook to 295°, stirring constantly. Remove from heat. Stir in vanilla and soda, working quickly. Pour onto well-oiled surface, spreading as thin as possible. When cold, break into pieces. Store in sealed container. *Lois Klepinger*

CHRISTMAS CANDY

Combine 3 cups sugar, 1 1/2 cups half & half milk, 1 cup white syrup, 1 teaspoon salt in saucepan; cover. Bring to boil. Boil until all sugar crystals on sides of pan have melted. Remove cover; place candy thermometer in pan. Cook gently to 236° (soft ball), stirring occasionally. Remove from heat. Add 2 teaspoons vanilla. Beat until creamy and begins to hold it's shape. Combine 1 cup diced candied pineapple, 1/2 cup halved candied red cherries, 1/2 cup halved candied green cherries, and 1 1/2 cups broken walnuts, 1 cup pecans. Press in two 9 x 9 x 2 inch pans. Chill until firm. *Janett Barton*

CHOCOLATES

Combine following and roll into balls:
2 lbs. powdered sugar
1/4 lb. melted butter
1 can Eagle Brand milk
1 lg. bag coconut
2 *to* 3 c. nutmeats

Melt two 12 ounce bags chocolate chips and 1/2 stick paraffin together in double boiler. Dip coconut balls into chocolate and let stand on waxed paper until set. *Barbara Headrick*

If you growl all day --
It's only natural that you feel dog tired at night.

CHOCOLATE COVERED PEANUTS

1 (12 oz.) pkg. chocolate chips
1 (8 oz.) plain Hershey chocolate bar
1/2 slab (1/8 lb.) paraffin
Roasted salted peanuts

Melt chocolate chips, Hershey bar and paraffin in a double boiler. Add 4 to 5 cups roasted salted peanuts. Drop on waxed paper. *Alma Hass*

FUDGE

2 T. butter
2 sq. baking chocolate *or* 3 T. cocoa
2 c. sugar
1/4 tsp. cream of tartar
2/3 c. Pet milk (a bit diluted)
Pinch of salt
1 tsp. vanilla
1/2 c. nuts

Melt butter and chocolate. Stir in the sugar and mix very well. Add the cream of tartar and the Pet milk and salt. Cook to soft ball stage (240°). Remove from fire. Chill until very cold, then beat vigorously. Add the vanilla and the nuts. *Helen Christie*

PEANUT BRITTLE

2 c. sugar
1/2 c. light corn syrup
1 c. water
2 c. raw, unsalted peanuts
1 tsp. butter *or* margarine
1/4 tsp. baking soda

Combine the sugar, syrup and water in a medium saucepan. Stir over low heat until the sugar is dissolved. Continue cooking, without stirring, to 238° on candy thermometer, or until a little forms a soft ball in cold water. It takes about 15 minutes. Add peanuts; cook until syrup turns golden, about 10 minutes. Add butter and baking soda, stirring just enough to mix. Pour onto a greased cookie sheet, forming a large square of brittle. Cool; then break into pieces. Makes about 1 1/2 pounds.

Pearl Castello

PEANUT BUTTER BALLS

Mix together:
1 (18 oz.) jar creamy peanut butter
1 lb. powdered sugar
1/4 lb. margarine

Roll peanut mixture into little balls. Melt 2 pounds of summer coating chocolate in double boiler. Dip balls in chocolate and place in candy cups (Cakecraft 1150 pattie). Makes 100 balls. *Jean Drumm*

CHILDREN'S POTATO CANDY

1 sm. potato, boiled, mashed, cooled
2 lbs. powdered sugar
1 sm. jar peanut butter

Add powdered sugar to mashed potato to make a firm dough. Roll dough to about 1/4 inch thick on waxed paper, covered with powdered sugar. Spread on thin layer of peanut butter. Roll in one long roll. Chill. Slice thinly to serve. *Lois Klepinger*

BUTTERSCOTCH PRALINES

1 pkg. butterscotch pudding
1 c. white sugar
1/2 c. brown sugar
1/2 c. evaporated milk
1 T. butter *or* margarine
1 1/2 c. pecans

Mix all ingredients except pecans into pan and cook at low heat. When soft ball forms in water, add pecans, mixing well. Remove from heat and let set until mixture thickens. Drop by spoonfuls onto waxed paper.

Jo Cox

STRAWBERRY CANDIES

3/4 c. Eagle Brand milk
1 c. Angel Flake coconut, chopped fine
1 c. nuts, ground
2 (3 oz.) pkgs. strawberry Jell-O
1 tsp. vanilla

Mix all ingredients and chill overnight. Shape into strawberries, roll in red sugar. Dip end in green sugar. Use a slivered almond for the stem. *Helen Christie*

STRAWBERRY DIVINITY

3 c. sugar
3/4 c. light corn syrup
1/2 c. hot water
2 egg whites
1 (3 oz.) pkg. strawberry gelatin
1 c. nuts
Dash of salt
1 tsp. vanilla

Cook sugar, syrup and water together until it reaches the hard boil stage, stirring often. Beat egg whites until foamy, then add Jell-O and continue beating until egg whites stand in peaks, then slowly add syrup mixture and continue beating until a test spoonful holds its shape. Add nuts and either pour into a greased pan or drop by spoonfuls on waxed paper.

Janett Barton

CARAMEL POPCORN

1 c. *or* 2 sticks butter *or* margarine
2 c. firmly packed brown sugar
1/2 c. light *or* dark corn syrup
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla
6 qts. popped corn

Melt butter in large saucepan. Stir in brown sugar, corn syrup and salt. Bring to boil, stirring constantly. Boil without stirring for five minutes.

Remove from heat; stir in baking soda and vanilla. Gradually pour over popped corn in two large, shallow baking or roasting pans. Mix well. Bake in a 250° oven for one hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart and store in tightly covered container. Makes five quarts.

Pearl Castello

PEANUT BUTTER POPCORN BALLS

1/2 c. sugar
1/3 c. peanut butter
1/2 c. honey

Heat sugar and honey until melted. Remove from heat; add peanut butter. This covers 1 cup unpopped corn. Use butter on hands to shape balls. *Eleanor Legleiter*

GRANOLA

4 c. old-fashioned rolled oats
1/2 c. chopped walnuts (optional)
1/2 c. sesame seeds
1/4 c. slivered almonds (optional)
1/2 c. wheat germ
1/2 c. instant non-fat dry milk powder
1/4 c. honey
1/4 c. oil
1/2 c. raisins
1/4 c. dried apricots, finely chopped

Combine oats, walnuts, sesame seeds, almonds, wheat germ and dry milk powder. Mix honey and oil and stir until smooth. Add to oat mixture. Spread evenly on large cookie sheet or jelly roll pan. Bake at 325° for about 20 minutes, stirring often to permit even browning. Remove from oven and let cool. Combine with raisins and apricots. Yields 25 servings at 175 calories per serving. *Rosemary Benn*

HOT SAUSAGE BALLS

1 lb. roll hot flavored sausage
1 (8 oz.) pkg. sharp Cheddar cheese, grated
3 c. biscuit mix

Mix above ingredients with your hands. Make into small balls about the size of a marble. Place on cookie sheets and freeze. When solid, transfer to plastic bags or containers. Remove only the amount you want to bake. Bake at 325° for 35 minutes. *DO NOT THAW BEFORE BAKING.*

Martha Jarvis

MEXICAN PICK-UP STICKS

2 (3 oz.) cans French fried onions
1 (7 oz.) can potato sticks
2 c. Spanish peanuts
1/3 c. butter *or* margarine, melted
1 (1 1/8 oz.) pkg. taco seasoning mix

Combine first three ingredients and place in a 9 x 13 inch baking dish. Drizzle with melted butter; stir to combine.

Sprinkle with taco seasoning and mix well. Bake at 250° for 45 minutes. Stir every 15 minutes. Makes about 2 quarts. *Barbara Headrick*

NACHOS

Place Doritos on cookie sheet. Put grated cheese on top with small pieces of hot pepper. Put in oven until cheese melts. Serve hot. *Zelma Myers*

NIBBLES

1 box Cheerios
1 box Wheat Ralston
1 box sm. pretzel sticks
1 lb. salted nuts
1 lb. margarine
1 1/2 tsp. garlic salt
2 T. Worcestershire sauce
1 tsp. salt

Spread on cookie sheet. Bake 2 hours at 250°, stirring occasionally.

Dorothy Middleton

SHERYL'S CLAM CANAPES

12 slices (very fresh) bread, remove crusts, roll thin *and* brush with melted butter
1 (8 1/2 oz.) can minced clams, drained, saving liquid
Cook:
2 T. minced onion
1 T. margarine
Blend into onion mixture:
1 1/2 T. flour
1/4 tsp. garlic salt
1/4 tsp. Worcestershire sauce

Add clam liquid less 2 tablespoons to onion-flour mixture, then add clams. Cook until thick. Cool. Spread 1 tablespoon mixture on each bread slice. Roll up. Brush with butter and cut in half. Bake at 425° for 8 minutes.

Lois Klepinger

TV SNACK

4 c. Wheat Chex
4 c. Rice Chex
4 c. Corn Chex
4 c. pretzels
1 can mixed nuts *or* peanuts
1 pkg. Hidden Valley dressing mix (dry)
1 sm. can Parmesan cheese
1 1/2 sticks margarine
Cheerios can also be used

Mix Chex and pretzels and heat in 250° oven until warm. Pour melted margarine (little at a time), dressing mix and cheese over cereal. Stir well after each amount put on. Return to oven; stir every 15 minutes. 45 minutes total time in oven.

Janett Barton

CURRIED EGG DIP

8 eggs, hard-cooked
1/4 c. mayonnaise
2 T. sour cream
Salt *and* pepper, to taste

Grate the hard-cooked eggs in bowl using *fine* grater. Mix with other ingredients. Then add 1/2 to 1 teaspoon curry powder, depending on how highly seasoned you wish it to be. Mix well. Nice with chips and raw vegetables for dipping. *Jeanette Holmes*

DEVILED HAM DIP FOR CHIPS

1 med. jar Cheez Whiz
1/2 c. mayonnaise
4 T. deviled ham
1 tsp. grated onion

Be sure that all ingredients are at room temperature. Mix or blend until smooth. *Pat Brazill*

DRIED BEEF DIP

1 (8 oz.) pkg. cream cheese
1 can cream of mushroom soup, undiluted
1 pkg. dried beef, torn into sm. pieces
6 green onions, chopped fine (including tops)
1 *to* 2 tsp. Worcestershire sauce

Soften cream cheese to room temperature. Mix with soup, dried beef and onions. Season with Worcestershire sauce. Add 1 to 2 tablespoons sour cream if it seems too thick to dip.
Jeanette Holmes

GUACAMOLE DIP

2 ripe avocados
1 T. vinegar
Chopped green chili pepper, to taste
1/2 minced onion
Salt *and* pepper, to taste
1 peeled ripe tomato, chopped fine

Beat 2 avocados, onion and vinegar, salt and pepper, green chili pepper until smooth on medium mixer speed. Chop fine one very ripe peeled tomato, fold into mixture. Serve as a dip. *Rosemary Benn*

HOT SAUCE

1 lg. can tomato sauce
1 onion
1 green pepper
3 tomatoes
1 garlic clove *or* garlic salt *or* powder, to taste
3 cans green chilies *or* 2
1 jalapeño pepper *or* to taste
1 can water
Salt *and* pepper, to taste

Can use 1 small can tomato sauce and 1 can tomatoes in place of the large can tomato sauce and 3 tomatoes. Use on Mexican food or as a dip or on any other food to liking.
Doris Hastings

HOT CHEESE DIP

1 lb. Velveeta cheese
1 can Rotel brand tomatoes with green chilies

Blend tomatoes with green chilies in an electric blender. Combine blended tomatoes and cheese in double boiler. Heat until cheese is melted. Serve hot with Dorito chips or fresh vegetables. *Barbara Headick*

SHRIMP DIP

1 1/2 lbs. shrimp, cooked (sm.)
2 (8 oz.) pkgs. Philadelphia cream cheese
1 stick margarine
1 carton sour cream
2 T. parsley
Onion salt *and* Worcestershire sauce, to taste

Combine all ingredients and heat in double boiler. Serve hot.

Barbara Headrick

DIP FOR RAW VEGETABLES

(1 quart)

2 c. sour cream
1 c. American processed cheese (Kraft Smokelle, bacon *or* garlic, chipped)
1 pkg. mixed vegetable soup (Lipton's country)
2 T. Worcestershire sauce
1/2 c. chili sauce

Blend together in blender. Makes almost 1 quart. *Phyllis Breckbill*

CHEESE BALL

1 lb. ground American cheese
2 (8 oz.) pkgs. Philadelphia cream cheese
1 c. broken pecan pieces
1 clove garlic

Knead all together. Make into ball. Roll in chili pepper. Cover with waxed paper and put in icebox to chill.

Zelma Myers

CHEESE BALLS

1 (8 oz.) pkg. cheese (sharp, shredded Cracker Barrel)
1 1/4 c. flour
1/2 c. margarine
1 (6 oz) jar green olives

Grate cheese. Mix with flour. Melt margarine and mix together. Use 1 teaspoon of mixture around an olive. Shape into balls. Chill. Bake 15 to 20 minutes at 400°. *Peggy Roark*

CHEESE LOG

1 (12 *or* 14 oz.) pkg. sharp Cheddar cheese
2 (6 oz.) pkgs. Philadelphia cream cheese
1/4 tsp. Worcestershire sauce
2 T. minced onion
1/2 sm. green pepper
1 sm. jar pimientos, drained
Salt *and* pepper, to taste
Chopped nuts *or* parsley

At room temperature, mix all ingredients together. Use hands to form into rolls. Roll in chopped nuts or parsley. *Pearl Castello*

CHEESE ROLLS

2 lbs. Velveeta cheese
2 c. chopped pecans
1 (8 oz.) pkg. Philadelphia cream cheese
1 tsp. garlic salt

Cream all ingredients together. Form into rolls and roll in chili powder. *Pat Brazill*

CHEESE ROLL

1 (3 oz.) pkg. Philadelphia cream cheese
2 c. shredded Old English cheese
1 T. lemon juice
1/4 c. chopped pecans

Beat cheese until fluffy. Stir in rest of ingredients. Shape in roll. Roll in 1 teaspoon chili powder and 1 teaspoon paprika. Cover with waxed paper. Take out of icebox 10 minutes before serving. *Zelma Myers*

Festive Cheese Wreath

2 (8 oz.) pkgs. cream cheese, softened
2 T. prepared mustard
1 c. chopped walnuts
2 c. (8 oz.) shredded Cheddar cheese
1 c. chopped pitted dates
Parsley *and* candied cherries

Combine ingredients in order given, mixing well. Spoon into wreath shape on serving platter. Garnish with parsley and candied cherries. Store in refrigerator. Serve with crackers or melba toast. Makes about 4 cups spread. *Lois Klepinger*

Mass Ball

1 (8 oz.) pkg. cream cheese
1/4 lb. sharp Cheddar cheese, grated
1 sm. onion, minced
1/2 c. chopped pecans
1/4 *to* 1/2 lb. blue cheese, crumbled
3/4 c. sliced green olives
1 T. Worcestershire sauce
Finely chopped parsley

When cheese is room temperature, beat on medium speed until well-mixed. Add onion and Worcestershire sauce. Beat well. Add olives and pecans. Roll into a large ball and roll in parsley. Chill 2 hours before serving. *Rosemary Benn*

Olive-N-Cheese Ball

1 (8 oz.) pkg. cream cheese
2 (3 oz.) pkgs. cream cheese with chives
1 (4 oz.) pkg. blue cheese, crumbled
1/4 c. soft margarine
2/3 c. chopped black olives
1/3 c. chopped English walnuts *or* toasted almonds

Blend cheeses and margarine. Stir in olives. Chill slightly for easier shaping. Shape. Chill thoroughly. Just before serving, sprinkle nuts over ball.

HINT:

Use a mixer to blend cheeses, a blender will not work.

Rosemary Benn

Party Cheese Ball

1 (8 oz.) pkg. cream cheese
1 (4 *to* 5 oz.) pkg. blue *or* Roquefort cheese
1/4 tsp. garlic salt
1/2 c. chopped walnuts
1 T. chopped green pepper
1 T. chopped pimiento

Heat oven to 350°. Toast walnuts 8 to 10 minutes. Blend cheese. Stir in garlic salt, pimiento and green pepper. Chill. Shape into ball. Roll in toasted walnuts. Chill until serving time. Serve with crackers. *Nina Cole*

Pimiento Cheese Sandwich Spread

1 lg. can condensed milk
1 1/2 lbs. cheese, grated

Bring milk to boil. Add cheese and melt. Remove from fire.

Add:

3 T. salad dressing
1 T. sugar
1 can pimiento, mashed fine

Dorothy Middleton

Sausage Cheese Puffs

1 lb. sausage
1 (10 oz.) pkg. grated cheese
3 c. Bisquick

Mix all ingredients; form into 1 inch balls and bake at 350° for 10 to 15 minutes or until golden brown.

Lois Jacobs

Apricot Punch

2 boxes dry apricots (11 oz.)
1 1/2 c. lemon juice
1 1/2 c. orange juice
1 1/2 c. apple juice
1 1/4 c. honey

Wash and cover with water 2 boxes of dry apricots. Cook until tender and put through a sieve. To the purée, add the lemon, orange and apple juice. Also add honey. Let set until ready to use. When ready, pour over a chunk of ice in large punch bowl and add 3 quarts sparkling water. Stir, and it's ready to serve. This recipe will serve 40. *Marylee Hays*

Bubbly Fruit Punch

(4 1/2 quarts)

1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen limeade
1 (6 oz.) can frozen lemonade
2 qts. water
1 (6 oz.) can frozen tropical fruit punch
2 qts. ginger ale

Mix ingredients as listed. Add ginger ale just before serving.

Doris McDaniel

Cranberry Ice

4 c. cranberries
1 1/2 c. sugar
1 T. lemon juice
1/8 tsp. salt
2 c. water
1/3 c. fresh orange juice
2 tsp. orange rind, grated

Simmer berries and water 10 minutes. Press through a sieve. Add other ingredients to berry pulp. Boil a minute; cool and freeze.

Laura Claypool

Cranberry Ice

1 pkg. cranberries
2 c. sugar
2 tsp. orange juice
2 tsp. lemon juice
1 pkg. unflavored gelatin
Dash of salt

Cook cranberries until they pop; add sugar and put through ricer. Add orange and lemon juice; put back on fire and bring to boil. Add gelatin and cook a few minutes. Take up; cool and freeze. *Pat King*

Cranberry Punch

6 pts. Ocean Spray cranberry juice
1 1/2 qts. orange juice (12 oranges *or* 6 sm. cans frozen)
2 1/2 c. lemon juice *or* 2 cans frozen (sm. cans)
3 c. pineapple juice *or* 2 cans frozen
3 c. sugar (not needed if using sweetened frozen)
1 1/2 qts. water

This recipe serves 50. *Alma Hass*

Hot Mulled Cider

4 c. apple cider *or* juice
1/3 c. brown sugar
1/4 c. lemon juice
6 cloves
1 piece cinnamon stick (1 inch)
1/4 tsp. ground nutmeg
1/4 tsp. ginger
1 orange, thinly sliced

Combine apple cider, brown sugar, lemon juice, cloves and cinnamon stick, nutmeg and ginger. Bring mixture to a simmering point over low heat. Stir occasionally. Add 1 orange, thinly sliced. Keep warm. This recipe makes 6 servings.

HOT CRANBERRY PUNCH

2 T. whole cloves
12 inch stick cinnamon, broken
1/4 c. brown sugar
4 c. water
4 c. pineapple juice (canned) (unsweetened)
2 (1 lb.) cans jellied cranberry sauce (4 c.)
1 T. whole allspice
Few drops red food coloring
Few bits of butter
Cinnamon sticks
Dash of salt

Tie whole cloves and allspice in a small piece of cheesecloth. Combine in a saucepan the spice bag, cinnamon pieces, brown sugar, 1 cup water and salt. Bring slowly to a boil. Add the pineapple juice, 3 cups water. Crush the cranberry sauce with fork and add. Bring to a boil again and simmer 5 minutes. Remove spices. Add a few drops of red food coloring and few bits of butter. *Vicky May*

HOT SPICED TEA

2 c. hot water
4 c. sugar
1 T. whole cloves
1 T. cinnamon sticks
1 gal. tea (as for ice tea)
2 qts. orange drink
1 1/2 c. lemon juice

Put spices in a cloth bag. Heat slowly 1 hour. This recipe serves about 75. *Edith Mood*

INSTANT SPICE TEA

2 c. sugar
2 c. Tang
1/2 c. instant tea
1 tsp. cinnamon
1/4 tsp. cloves

Use 2 tablespoons to a cup of hot water. *Viola Duerksen*

OAHU FRAPPE

1/2 c. sugar
3/4 c. water
3/4 c. orange juice, strained
1 1/2 c. unsweetened pineapple juice
Orange peel

Cook sugar and water 5 minutes. Cool slightly. Add strained orange juice and unsweetened pineapple juice; freeze to a mush. Serve in chilled sherbet glasses; garnish with grated orange peel. This recipe serves 6. *Dorothy Hodges*

PARTY PUNCH

2 pkgs. strawberry Kool-Aid (mixed)
1 can frozen pink lemonade
2 tea bags (1 qt. hot water), cooled
1 lg. bottle strawberry pop
1 lg. can pineapple juice
1 bottle ginger ale, added at serving time

Make the tea and let cool. Mix all other chilled ingredients except ginger ale. Add chilled ginger ale at serving time. This is inexpensive and used by the 4-H groups. This recipe serves 40. *Jean Drumm*

RASPBERRY FLOAT

3 pkgs. raspberry flavor gelatin
4 c. boiling water
1 1/2 c. sugar
6 c. cold water
1/2 c. lime juice
2 1/4 c. orange juice
1 qt. bottle ginger ale
2 (10 oz.) pkgs. frozen raspberries

Dissolve gelatin in boiling water; add sugar, cold water and juices and chill.

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RASPBERRY FLOAT

(Continued)

When time to serve, pour punch into punch bowl. Add ginger ale and frozen raspberries. Stir until raspberries break apart and are partially thawed. This recipe makes about 4 quarts. *Doris Graham*

RUSSIAN TEA

(40 cups)

4 tsp. green tea
4 tsp. black tea
1 tsp. cinnamon
1 tsp. cloves
8 c. sugar
6 oranges
6 lemons
25 c. water

Steep the tea 5 minutes in boiling water; add spices and sugar. When cool, add fruit juices. Can be served cold or hot. *Viola Duerksen*

WASSAIL BOWL

2 1/2 c. unsweetened grapefruit juice (use part frozen orange juice)
1/3 c. sugar
1 c. apple cider
1/4 tsp. whole cloves
1 1/2 c. pineapple juice
1 sm. stick cinnamon

Combine all ingredients and place over low heat. Bring to boiling point and simmer 5 minutes. Strain. Keep at low heat until serving time. Serve in preheated punch bowl with slices of fruit on top. *Lois Klepinger*

WEDDING PUNCH

(Serves 48)

1 pkg. cherry Kool-Aid (unsweetened)
1 pkg. strawberry Kool-Aid (unsweetened)
1 (6 oz.) can frozen lemonade
2 c. sugar
1 (6 oz.) can frozen orange juice
2 qts. water
1 qt. ginger ale

Mix all ingredients except ginger ale. Chill. Add ginger ale just before serving. *Doris McDaniel*

APRICOT CONSERVE

4 lbs. fresh apricots
3 oranges
Rind of 1 orange, grated
Juice of 3 oranges
Juice of 1/2 lemon
1 c. white raisins
3 lbs. sugar
1 c. blanched almonds, chopped

Wash apricots and cut in halves, removing pits. Peel oranges and cut into sections, removing membranes. Combine in preserving

Katherine Fulton

CHOCOLATE DRINK MIX

1 (16 oz.) can Nestle Quik
1 (6 oz.) jar Pream
1 (9.6 oz.) box Carnation powdered milk
1 c. powdered sugar

Mix together. To one cup boiling water, add 4 heaping teaspoons of the mixture and stir. *Gertrude Jeter*

Fruit Slush

1 1/3 c. water
2 (6 oz.) cans frozen orange juice
Juice of 2 lemons
4 bananas, diced
5 oz. Dixie cups
1 2/3 c. sugar
5 cans water
1 c. crushed pineapple (juice *and* all)
1 (10 oz.) pkg. frozen strawberries, thaw 1 hour

Boil sugar and water 5 minutes to syrup and cool. Add rest of ingredients and blend well. Put in Dixie cups and freeze until ready to use. Set out 15 minutes before serving. *Doris Rush*

Honey Shake

1 c. crushed peaches (3)
1/4 c. honey
1/2 tsp. vanilla
1 1/2 c. milk
1 pt. peach ice cream

Crush peaches in blender. Stir or blend in honey. Add other ingredients and blend until smooth. If you don't want to add the peach ice cream, add 3 or 4 large ice cubes and blend until almost melted or broken up. This thickens the shake. Delicious! Makes 4 servings. *Phyllis Breckbill*

Hot Cider

1 qt. apple cider
1 pt. cranberry juice
1 pt. orange juice
1/2 c. sugar
1 tsp. whole allspice
1 tsp. whole cloves
3 cinnamon sticks

Combine juices in bottom of percolator. Place sugar and spices in basket and allow to perk. *Alma Hass*

Hot Wassail

2 c. orange juice
1 qt. hot tea
3/4 c. lemon juice
1 qt. apple juice *or* cranapple juice
3 cinnamon sticks
12 whole cloves
1 c. sugar
2 qts. cranberry juice *or* cranapple juice

Combine and steam. *Peggy Roark*

Instant Cocoa Mix

1 (8 qt.) pkg. instant milk
1 lg. jar Cremora
2 lb. box Nestle instant Quik
2 c. powdered sugar
1 pkg. chocolate pudding mix (instant, add more if desired)

Mix together. Use 1/4 cup mix to 1 cup hot water. *Peggy Roark*

Blender Lemonade

1 lg. lemon, unpeeled

Cut lemon into small pieces, removing seeds.

Pour into blender:
1 c. water
3/4 c. sugar

Add chopped lemon; blend. Pour into pitcher. Add 3 1/2 cups cold water and ice. *Lois Klepinger*

Orange Breakfast Nog

1/2 (6 oz.) can orange juice, thawed
1 c. vanilla ice cream, slightly softened
1 c. milk
2 eggs
1 T. sugar

Blend at low speed until blended. Then medium-high for 30 seconds. Pour into glasses. Garnish with mint.

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Orange Breakfast Nog

(Continued)

Makes 3 or 4 servings. May use dietetic ice cream and sugar substitute. *Dorothy Middleton*

Peach Daiquiri

1 (6 oz.) can lemonade
6 crushed ice cubes
1 lb. pkg. frozen peaches
1 (6 oz.) can rum *or* vodka

Fill blender with crushed ice; add can of lemonade. Add same can of either rum or vodka. Run hot water on package of frozen peaches just a moment; add to blender. Blend until smooth. (One can of water optional.) Serves 5. *Jeanette Rees*

Percolator Punch

3 c. unsweetened pineapple juice
3 c. cranberry juice cocktail
1/3 c. brown sugar
1 1/2 c. water
1 1/2 tsp. whole cloves
1 stick cinnamon
1/8 tsp. salt

Combine juices, water and sugar in an electric coffee percolator. Put spices and salt in percolator basket. Place basket in pot and perk as for coffee. *Faye Baxter*

Punch

2 (12 oz.) cans frozen orange juice
2 (12 oz.) cans frozen lemonade
1 (6 oz.) can frozen lime juice
1 (46 oz.) can pineapple juice
2 bottles ginger ale
1 bottle sparkling water

Barbara Headrick

Banana Punch

4 c. sugar
1 (12 oz.) can frozen orange juice
1 (46 oz.) can unsweetened pineapple juice
3 qt. bottles lemon-lime soda *or* ginger ale
6 c. water
Juice of 2 lemons
5 mashed bananas, crush in lemon juice

Boil sugar and water for 3 minutes. Cool, then add the rest of the fruit. Freeze mixture into two 1/2 gallon containers. Thaw slightly (about 2 hours) before serving. Add 3 quart bottles of soda or ginger ale. Serve slushy. Can be tinted with food coloring. *Lois Klepinger*

Frozen Punch

1 (6 oz.) pkg. Jell-O (raspberry-red; lime-green are pretty for Christmas)
1 *to* 1 1/3 c. sugar
2 c. boiling water

Mix Jell-O, sugar and boiling water. Add one 46 ounce can pineapple juice. Divide in two half gallon containers and fill to the top with water, allowing for expansion in freezer. Freeze *two* days in freezer (this is important).

Take out *four* hours before serving. Chop with slotted spoon until mushy. Add 1 1/2 quarts ginger ale, 7-Up or lemon-lime soda.

This is a surprisingly delicious punch and isn't too expensive per serving. *Phyllis Breckbill*

GOLDEN FRUIT PUNCH

(Serves 250)

10 pkgs. unsweetened Kool-Aid (orange)
3 (46 oz.) cans unsweetened pineapple juice
2 lg. cans frozen orange juice
10 (46 oz.) cans unsweetened grapefruit juice
4 c. sugar
10 qts. water
4 bottles ginger ale

Mix and cool in refrigerator all of the ingredients except the ginger ale. Add 4 bottles of ginger ale just before serving. *Doris Rush*

RAY'S PARTY PUNCH

1 (12 oz.) can frozen orange juice *and* 3 cans water
2 (6 oz.) cans frozen pink lemonade *and* 6 cans water
1 (36 oz.) can red Hawaiian Punch
1 1/2 c. sugar
1 lg. pkg. strawberry Kool-Aid (mix with enough water to make 1 qt.)
1 sm. pkg. raspberry Kool-Aid
1 qt. ginger ale

Mix all the above and chill until ready to serve. Just before serving add 1 quart of ginger ale.

NOTE: The large package of Kool-Aid should be the kind that is sweet. You just add water. *Raymond Cox*

SPICED TEA

2 c. orange Tang
3/4 c. instant tea
1 tsp. ground cloves
1 pkg. Twist (instant powdered lemonade mix; sugar added)
2 c. sugar
1 tsp. cinnamon

This tastes better if two teaspoons of the dry tea mix is placed in a cup, then filled with hot water and stirred. *Nina Cole*

SPICED TEA MIX

2 c. Tang
1/2 c. instant tea
1/4 c. instant lemon *or* lemonade mix
1 tsp. cinnamon
1 tsp. cloves
1 1/2 c. sugar

Use 2 heaping teaspoons per cup of hot water. *Peggy Roark*

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Miscellaneous

MISCELLANEOUS

BAR-B-QUE SAUCE

1/4 c. vinegar
1/2 c. water
1 c. Burgundy wine
1 tsp. dry mustard
1 *to* 2 tsp. liquid smoke
2 T. Worcestershire sauce
Dash cayenne
1 tsp. celery salt *or* powder
1 onion *or* 1 tsp. onion salt *or* powder
1 c. ketchup
3/4 c. brown sugar
1 1/2 tsp. salt

Barbara Headrick

BAR-B-QUE SAUCE FOR CHICKEN

1/8 lb. butter
1 clove garlic
1/2 c. wine vinegar
1 sm. onion
1 c. water

Cook above ingredients together.

1 1/2 tsp. Tabasco sauce
1/2 tsp. paprika
1/2 tsp. chili powder
3/4 tsp. dry mustard
1 1/2 tsp. Worcestershire sauce
1/2 tsp. black pepper
1 tsp. sugar

Let simmer for 1 hour. Salt chicken - brush with sauce. Cook skin side up.

Zelma Myers

BAR-B-QUE SAUCE

1 can tomato sauce
3 T. Worcestershire sauce
4 T. vinegar
1 c. pineapple juice
1/2 c. brown sugar

Mix, serve on beef or pork ribs or chopped ham.

Rosemary Benn

HOT FUDGE SAUCE

6 T. butter
2 c. sifted confectioners' sugar
2/3 c. cocoa
1 c. undiluted evaporated milk

Melt butter in saucepan. Add sugar and cocoa and mix well. Add milk gradually beating until smooth. Bring to boil over medium heat. Cook for 5 minutes or until thick. Makes 2 cups sauce. For a thinner sauce add 2 tablespoons hot water.

Barbara Headrick

HOT FUDGE SAUCE

1 (6 oz.) pkg. semi-sweet chocolate chips
1/2 c. evaporated milk

Put chocolate chips and milk in heavy 1 quart pan. Stir over low heat until chocolate melts completely. Makes 1 cup.

Barbara Young

CHOCOLATE SAUCE FOR ICE CREAM

4 sq. semi-sweet chocolate
3 c. sugar
1 1/2 c. evaporated milk (1 tall can)
1/2 c. butter *or* margarine
1/2 tsp. salt

Melt butter and chocolate over low heat, stirring. Add sugar gradually, then salt and milk. Cook until thick. Will thicken more when cooled.

Pat Lietz

HOT FUDGE SAUCE

1 c. sugar
1 (heaping) T. flour
1 T. butter
1 c. hot water
1 T. *or* more cocoa

Put water in saucepan. Heat to boiling and add butter. Mix until thick. Serve hot. *Louise Richert*

JIFFY BUTTERSCOTCH SAUCE

1 1/2 c. light brown sugar
2/3 c. Pet milk
2/3 c. corn syrup

Put the brown sugar and syrup into a heavy quart saucepan. Cook and stir until mixture comes to a full all-over boil, about 5 minutes. Take from heat and cool. Stir in milk. Serve warm or cold over ice cream, plain cake, pudding or custard. Makes 1 1/3 cups.

Ione Dunn

WONDERFUL GRAPE JELLY

(Without boiling)

Use Michigan grapes only. 5 pounds grapes picked off the stems. Add 1 cup cold water (cook well). Let drain, then take 2 cups juice, 3 cups sugar. Put back on stove and cook on slow fire until sugar all dissolves. Turn heat up a little, watch close and when it looks like it is just ready to boil pour into glasses. This is delicious and never fails. For using the pulp; 4 cups pulp, 2 cups sugar. Cook about 10 minutes over slow fire.

Mrs. Fred A. Campbell

UNCOOKED JAM

2 (10 ounce) packages frozen fruit (strawberries are excellent). Thaw and mash, then stir in 3 cups granulated sugar. Allow to stand until sugar is dissolved, stirring occasionally. Boil 1 package pectin-gel with 3/4 cup water for 1 minute. Stir into fruit-sugar mixture and continue stirring for 2 minutes. Pour into jars and store in refrigerator. Keeps 4 to 6 months. Yield: 2 pints. *Lois Klepinger*

RHUBARB JAM

5 c. rhubarb, diced
1 c. crushed pineapple, drained
5 c. sugar
***NO* water**

Combine and bring to boil. Boil for 10 to 12 minutes. Remove from heat and add 1 small package of strawberry Jell-O. *Louise Richert*

GREEN TOMATO RELISH

1/2 pk. green tomatoes
4 lg. green peppers
1/2 head cabbage *or* 1 sm. one
3 lg. onions
2 lg. red peppers

Grind tomatoes, onions, peppers and cabbage using coarse knife (or chop in blender). Drain well. Mix with 3 tablespoons salt and let set overnight. Drain well. Heat to boiling 1 pint vinegar, 2 pounds sugar and 1 tablespoon whole allspice, 1 tablespoon stick cinnamon; 1 tablespoon whole cloves. Tie last 3 ingredients in a bag. Add tomato mixture, cook slowly for 15 minutes. Remove spice bag. Seal into hot jars. Very tasty served with pork or beef.

Effie Mullett

NOODLES

1 tsp. salt
1 T. cream (optional)
3 eggs, slightly beaten
Plenty of flour

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NOODLES
(Continued)

Add all-purpose flour until it balls up around a fork. Put out on floured bread board and knead several times. Divide in half. Roll out each half until thin using plenty of flour so that it is not sticky. Fold over or lap several times using flour to coat each time so it will not stick together. Roll up like a jelly roll. Cut in thin slices. Spread the noodles out always using plenty of flour, and let set until ready to use.

Gwen Kennedy

SLOPPY JOES

2 lbs. ground beef
1 can chicken gumbo soup
1 med. onion, chopped
Ketchup

Brown ground beef and onion. Add soup and ketchup to taste and simmer over medium heat. Serve hot on hamburger buns. *Barbara Headrick*

FOIL DINNER FOR CAMPERS

1/4 lb. ground beef
1 carrot
Butter
1 potato
1 sm. onion

Place 1/4 pound ground beef on foil. Dice potato, carrot and onion over top of ground beef. Salt, pepper and dot with butter. Wrap and seal with foil. Bury in hot coals for 20 minutes. Each dinner is 1 serving. *Jacque Herzet*

MEAL IN A CAN

1 lb. meat
3 lg. carrots
Celery
3 med. sliced potatoes
1 lg. green pepper
Salt *and* pepper

Grease 5 coffee cans (or squares of foil). Add 3 tablespoons water to each can. Put in meat and cover with potatoes, carrots, green pepper rings, celery, etc. Season with salt to taste. Place lids on coffee cans, place cans on live coals for 20 to 30 minutes. Watch carefully to prevent food from burning. *Ruth Anderson*

CORN ON THE COB

Clean corn, removing silks and husks. Place in heavy duty aluminum foil with butter and salt and wrap tightly. Roast over grill turning often until done, 20 to 30 minutes.

Ruth Anderson

GRILLED POTATOES

Peel *and* slice potatoes
Butter
1 sm. onion, chopped
Salt *and* pepper

Wrap above in a double layer of heavy duty aluminum foil. Place on grill turning often to prevent burning. Cook 30 to 45 minutes depending on fire. *Ruth Anderson*

BARBECUED APPLES

Core large baking apples. Pare a third of the way down from the stem end. Place each on a double thickness of heavy duty aluminum foil. Fill centers with a mixture of sugar and cinnamon. Brush peeled surfaces with pink tinted light corn syrup and put about 1/2 tablespoon butter or margarine on each. Wrap very securely in foil. Barbecue 1 hour on grill or 25 to 30 minutes on coals. Apples are done if they feel soft when gently pressed.

Barbara Headrick

CAMPER BONANZA

1 lb. ground beef
1 can cream of mushroom soup
1 sm. onion, chopped
1 tsp. Worcestershire sauce
1 (8 oz.) can whole white potatoes, drained *and* quartered
1 (8 oz.) can peas, drained
1 T. shortening
2 T. ketchup
1/3 c. water
Salt *and* pepper, to taste

Brown beef with onion in shortening, add soup, water and seasonings. Stir in vegetables. Heat and stir until thickened. *Ruth Anderson*

CHICKEN BOUNTIFUL

(For the campfire)

1 broiler fryer (2 1/2 lbs.), cut up
1 (1 lb.) can onions, drained
1 can carrots, drained
1 (10 1/2 oz.) can condensed cream of chicken soup
4 tsp. dried salad herbs
Paprika
1 can potatoes, drained
1 (15 1/2 oz.) can cut green beans, drained
Heavy duty foil

Rinse chicken and pat dry. Season with salt and pepper. Divide chicken into 4 equal portions. Place each portion on a square of heavy duty foil. Sprinkle chicken generously with paprika. Divide vegetables equally and add to chicken portions. Spoon on soup and sprinkle with herbs. To cook: place bundles 4 inches above hot gray coals and cook for 1 hour.

Gwen Kennedy

SWEET AND SAUCY SPARERIBS

(For the campfire)

1 lb. lean spareribs
MARINADE:
1/4 c. soy sauce
1/3 c. lemon juice
1/2 tsp. dry mustard
1/4 tsp. Tabasco sauce
Heavy duty foil
1/3 c. corn syrup
1 clove garlic, crushed
1/4 tsp. ground cloves
1/4 tsp. salt

Trim fat from spareribs. Combine and blend marinade ingredients. Place ribs on a piece of heavy duty wrap large enough to enclose completely. Turn up foil and pour marinade over ribs. Close foil with double-fold across the top. Let stand at room temperature for 2 hours. To cook, place foil wrapped ribs 6 inches above hot gray coals. Cook 1 hour, turning occasionally. Open foil, cut into serving pieces. *Gwen Kennedy*

MEAT LOAF

(For outdoor cooking)

Prepare ahead of time and refrigerate.

1 1/2 lbs. lean ground beef
1/2 c. evaporated milk
1/3 c. bread crumbs
1 egg
1 med. onion, minced
1 tsp. salt
1/4 tsp. pepper
1/2 T. prepared mustard
1/4 tsp. garlic powder
1/4 tsp. Tabasco sauce
1 loaf Italian bread, split lengthwise
8 strips of American cheese
Heavy duty Reynolds Wrap

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MEAT LOAF
(Continued)

Mix ground beef with the next 9 ingredients. Place bottom half of bread on a sheet of heavy duty foil 18 inches long. Spread meat mixture on the bread. Bring foil up and double-fold over top. To cook: place on grill 6 inches above hot gray coals. Cook 30 minutes. Open foil and top with cheese strips. Rewrap and return to grill for 5 minutes. Toast cut surface of top of bread on grill. When ready to serve, open foil and replace top. Cut into serving pieces. Yield: 4 servings.

Gwen Kennedy

PEPPERS MEXICALI
(Camp Cooking)

Prepare ahead of time and refrigerate.

6 med. green peppers
1 (12 oz.) can kernel corn, well-drained
1/4 tsp. Tabasco sauce
Heavy duty foil
1 (15 oz.) can chili with meat
3/4 c. ketchup
3/4 c. bread crumbs

Slice top from peppers, remove seeds and membranes. Drop into boiling water, cook 5 minutes. Drain and cool. Place each pepper on a length of heavy duty foil. Combine remaining ingredients and mix well. Divide mixture equally and fill each pepper. Wrap foil closely around peppers and double fold at top. Place 6 inches above hot gray coals. Cook 30 to 40 minutes.

Gwen Kennedy

EGG BEATERS

3 egg whites
1 T. non-fat dry milk
1 T. vegetable oil
3 drops yellow food coloring

Beat egg whites until foamy. Beat in other ingredients. Makes 1/2 cup. Add a dash of pepper or thyme for flavor.

Martha Jarvis-Cox

SUGARED PEANUTS

1 c. sugar
3 c. *RAW* peanuts
1/2 c. water

Mix ingredients together in saucepan. Boil until water is absorbed at 325° in an electric skillet. Bake in the oven 15 minutes at 300°, stir and bake 15 minutes more.

Martha Jarvis-Cox

JAPANESE TEMPURA BATTER

1 c. flour
2/3 *to* 1 c. water
1 egg, beaten
1/2 tsp. salt

Mix all ingredients lightly and quickly. Batter may be lumpy. Heat 2 1/2 cups oil in frying pan to 355°. Oil should be at least 2 inches deep. Dip ingredients in batter. Deep fry about 3 minutes. May use the following as ingredients: prawns, shrimp, green pepper, sweet potato, cottle fish, mushrooms, cucumber, mackerel, onion, cauliflower, chicken strips or carrots.

Martha Jarvis-Cox

PLAY DOUGH

1 c. flour
2 tsp. cream of tartar
1 c. water
1/2 c. salt
1 T. salad oil

Boil water. Add to rest of ingredients. Can add dry package of Kool-Aid or food coloring to make the dough color. Mix well. Enough for 4 to 6 kids. Keeps well in covered container.

Yvonne Paysinger and Pat Lietz

HOT CARAMEL SAUCE

1 (16 oz.) pkg. brown sugar
1 c. margarine
1 T. vanilla
1 can Eagle Brand milk
1 c. *plus* 1 T. light corn syrup

Cook 10 to 15 minutes. Remove from heat and add vanilla. Keep warm and use for dipping apple slices.

Dixie Sauce

FUDGE SAUCE

1 1/2 c. sugar
1/4 c. water
1 c. evaporated milk
1/2 c. white corn syrup
1 c. cocoa powder
1 1/2 tsp. vanilla

Combine sugar, syrup, water and cocoa in a saucepan. Bring to boiling and boil for 3 minutes. Remove from heat and add milk and vanilla. Pour into container and refrigerate. Serve over ice cream as Hot Fudge Sauce.

Martha Jarvis-Cox

APRICOT CONSERVE

4 lbs. fresh apricots
3 oranges
Rind of 1 orange, grated
Juice of 3 oranges
Juice of 1/2 lemon
1 c. white raisins
3 lbs. sugar
1 c. blanched almonds, chopped

Wash apricots and cut in halves, removing pits. Peel oranges and cut into sections, removing membranes. Combine in preserving kettle with orange rind and lemon and orange juices. Stir in raisins and sugar. Cook until thick; add almonds during last 5 minutes of cooking. Ladle into hot sterilized glasses and seal. This recipe makes 10 glasses.

Katherine Fulton

BLUE PLUM-RASPBERRY JAM

8 c. sugar
5 lbs. (75 *to* 100) blue plums
1 pt. can cooked raspberries *and* juice

Put plums through food chopper; if fewer seeds are desired, raspberries may be put through sieve. Cook all until thick. Fill into sterilized jars or glasses.

Mabel Brown
Katherine Fulton

WATERMELON PICKLES

5 lbs. watermelon rinds
8 tsp. alum
1 qt. vinegar
1 T. whole cloves
2 sticks cinnamon
8 c. sugar

Cut peeled rind into small pieces. Boil until tender; add alum; remove from heat. Let stand overnight. Rinse in cold water; drain.

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WATERMELON PICKLES
(continued)

Add vinegar, cloves, cinnamon sticks and sugar. Bring to a boil, stirring constantly. Remove from heat; let stand overnight. Bring to a boil each day for 5 days. Pack in hot sterilized jars with cinnamon sticks. Fill jars with hot syrup; seal. Do not use for 3 weeks. This recipe makes 6 pints. *Mrs. A.J. Venning*

BREAD AND BUTTER PICKLES

8 med.-size cucumbers, sliced
6 sm. onions, chopped
1 green pepper, chopped
1 red pepper, chopped
1/2 c. salt
5 c. sugar
1 1/2 tsp. turmeric
1/2 tsp. cloves
2 tsp. mustard
2 tsp. celery seed
2 1/2 c. vinegar
2 1/2 c. water

Cover with ice cubes; let set 3 hours. Combine and heat to boiling point - sugar, turmeric, cloves, mustard, celery seed, vinegar and water. Pour over cucumbers and let boil 5 minutes. Seal in sterilized jars.
Evelyn Whitcomb

DUTCH HONEY

1 c. sugar
1 c. corn syrup
1 c. whipping cream

Mix all together and bring to a boiling point. Boil exactly 3 minutes. Turn into pitcher and serve hot with waffles or pancakes. *Marylee Hays*

CHERRY PICKLES

1 qt. ripe cherries
1 T. salt
1 c. vinegar
1 T. sugar

Fill a quart jar with clean ripe (Kansas) cherries with stems on them. Mix 1 cup (distilled or boiled) water with 1 cup vinegar, 1 tablespoon salt, 1 tablespoon sugar. Cover cherries in jar with mixture. Seal. No cooking. Everything cold. *Flora L. Fry*

FROZEN PEACH JAM

3 c. peaches, mashed
5 c. sugar
1 c. water
1 pkg. Sure-Jell

Mix peaches and sugar well. Let stand 20 minutes. Mix water and Sure-Jell and boil 1 minute. Mix with the peach mixture and stir 2 minutes. Put in jars and freeze; will keep in refrigerator 2 months. *Mrs. A.J. Venning*

HAMBURGER RELISH

7 1/2 lbs. ripe tomatoes, peeled
10 med. onions
5 green peppers
1/2 c. salt
2 c. celery, finely chopped
4 c. sugar
2 c. cider vinegar

Grind tomatoes, onions and peppers together and stir in salt. Let stand 2 1/2 hours. Drain and add celery; add sugar and vinegar. Stir at intervals during a 1 hour period. Heat in small quantities just to the boiling point and fill sterilized jars. Seal. This recipe makes 5 pints.
Louise Wherry

SUN TEA

1 sm. tea bag
1 qt. water

Place a tea bag in a quart of tap water; cover and place in the sun. This makes very delicious tea. Need not be diluted; just add ice. For large amounts, place family size tea bags in quart and dilute to suit taste. Leave in sun until water becomes the color of tea; in hot summer - about an hour; in winter, sometimes as long as 5 or 6 hours, depending on the amount of heat generated by sun. Do not leave tea bag in jar overnight, as sometimes it sours. *Jean Drumm*

FOOD FOR FIFTY

1/2 CUP SALAD SERVINGS:

Potato salad: 6 1/2 quarts - 18 eggs, 2 bunches celery, pickles, 4 green peppers, mayonnaise and season to taste.
Vegetable salad: 2 gallons
Fruit Salad: 8 quarts
Gelatin: 4 quarts

BEVERAGES:

Ground coffee - 1 1/2 pounds
Coffee, tea, cocoa - 12 quarts
Lemonade - 5 dozen lemons

BREAD AND ROLLS:

Bread (1 pound size) - 8 loaves
Rolls (small size) - 14 dozen

DAIRY PRODUCTS:

Coffee cream - 1 1/2 quarts
Butter - 2 pounds
Ice cream - 2 gallons

MEATS:

Fresh ham - 25 pounds
Fried chicken - 35 pounds
Beef roast - 20 pounds

VEGETABLES:

Cabbage for slaw - 10 pounds
Lettuce for salad-wedge - 12 large heads
Tomatoes (sliced) - 12 pounds
Peas or green beans - 14 (No. 2) cans

EXTRA:

Granulated sugar - 1 to 2 pounds
Olives - 2 quarts
Pickles - 2 quarts
French dressing - 1 1/2 quarts
Pies - 10
Sandwiches - 120
Salted nuts - 2 1/2 pounds

COOKING TIPS

If you have lots of dry bread, grind up the crusts into crumbs and keep in a canister. Use these crumbs for the top of casseroles. Also in many cookie recipes you can substitute 1/3 crumbs for the required flour. This makes a crisper cookie and gives a nutty flavor. *Ruth Jones*

One gallon of food (beans, potato salad) will provide average servings for 25 people. *Dorothy Hodges*

Cottage cheese sour cream - put 1 tablespoon lemon juice and 1 cup creamy style cottage cheese in the blender container. Process until smooth and creamy. Lower in calories and just as tasty. *Louise Richert*

Fasten plastic bag over mouth of food grinder when grinding hard foods that would scatter.

Rub salt on hands to eliminate fish and onion odors. *Ione Clark*

Meat left to cool in its own juice is much more moist than when removed from the liquid. *Louise Richert*

Glasses that are stuck together by stacking can be separated by filling the top glass with cold water and the bottom one with warm water.

Heat lemon and orange slightly before cutting to get more juice when squeezed.

(Continued Next Page)

COOKING TIPS
(Continued)

Put spices for seasoning in a tea ball for easy removal.

Add 1 tablespoon of shortening or cooking oil to water when cooking macaroni to prevent the water from boiling over. *Ione Clark*

HOUSEHOLD HINTS

To keep a bowl steady when whipping ingredients, place bowl on a wet folded cloth.

Eggs will not pop when frying if a pinch of flour is added to the hot grease.

To keep liquids from boiling over, butter edge of vessel.

To keep rice from "cooking up", add a bit of lemon juice.

Green peppers will retain their color if brushed with olive oil before stuffing and baking.

Tough beef or fowl will be made more tender if a teaspoon of vinegar is added to the water in which either is boiled.

Three pounds of dry navy beans will make 1 gallon of baked beans.

To keep silver from tarnishing, put a piece of camphor ice away with it.

When washing windows, polish with tissue paper or newspaper.

Marshmallows may be softened by holding them in a sack over the steam of a tea kettle.

For tender hard-boiled eggs, put them in a pan of cold water; let come to a rolling boil; turn off heat; cover and let stand 30 minutes; then immerse them in cold water.

To peel boiled eggs, pour off hot water; shake eggs around in pan, then let them stand in cold water. Shells will be loosened and will slip off easily.

Use household ammonia as a cleaning agent when you wash windows or remove grease.

To make your cut flowers last longer, dip stems into hot water before placing them in bowl containing cold water. The stem expands with the heat and takes up more moisture.

TOMATO COCKTAIL

1/2 bu. tomatoes (red)
6 sm. onions
1 c. sugar
1 bunch celery
3 green peppers
1/4 c. salt

Cook tomatoes and purée. Cook celery, onion and peppers in water until soft. Run through a sieve. Add sugar and salt and tomato purée. Heat and seal in jars. *Edna Archer*

BREAD AND BUTTER PICKLES

4 qts. cucumbers, sliced thin
1/3 c. salt
1 tsp. alum
1 1/2 c. onions
2 lg. cloves garlic
2 tsp. mustard seed
3 c. white vinegar
4 1/2 c. sugar
1 1/2 tsp. turmeric
1/2 tsp. celery seed

Put cucumbers, onions, salt, garlic and alum in large container and cover with ice. Let set 3 hours. Drain; take out garlic and pack loosely in hot jars. Boil the spices, vinegar and sugar and pour over cucumbers packed in jars. Seal and water pack for 5 minutes. *Jean Drumm*

CUKE SLICES

7 lbs. cucumbers, sliced
2 gal. water
2 c. lime
2 qts. vinegar
4 1/2 lbs. sugar
1 tsp. celery seed
1 tsp. whole cloves
1 tsp. pickling spices
1 tsp. salt
1 c. raisins

Slice cucumbers and cover with lime and water. Let soak 24 hours. Rinse well. Wash three times in clear water. Soak for 3 hours. Drain. Cover with vinegar, sugar and spices. Put spices in a bag. Let stand overnight. In the morning, put on stove and boil 35 to 40 minutes. Add 1 cup raisins and boil 5 minutes more. (Raisin in a bag.) Discard the raisins. Seal in clean jars.

NOTE: Do not slice the cucumbers too thin. *Alma Hass*

DILL PICKLES

1 qt. vinegar
3 c. sugar
2 T. salt
2 T. dill seed
2 T. mustard seed

Bring to a rolling boil. Drop cucumbers in and simmer (not boil) for 30 minutes. Can and seal.

Nadine Dymond

15 DAY SWEET CUCUMBER PICKLES

2 gal. cucumbers
2 c. salt

Cover with boiling water and let stand 8 days. On 9th day, drain and cover with boiling water. 10th day, drain and put 2 tablespoons of alum on and cover with boiling water. 11th day, boiling water. 12th day, put on hot syrup of:

5 pts. vinegar
1 oz. stick cinnamon
6 c. sugar
1 oz. celery seed

Drain 3 mornings, heating syrup and adding 1 cup sugar each day. Can and seal. *Nadine Dymond*

FROZEN SWEET PICKLES

2 T. pickling salt
2 qts. sliced cucumbers

Cover with water and soak 2 to 3 hours. Take out of solution and put in containers. Cover with solution of 2 1/2 cups sugar and 1/2 cup cider vinegar. If too thick, add more vinegar. Freeze.

Jean Drumm

GREEN TOMATO PICKLES

7 lbs. green tomatoes
3 c. dehydrated lime (bought at hardware store)
1 tsp. whole cloves
3 tsp. mixed pickle spice
4 pts. vinegar
2 gal. water
1 tsp. celery seed
1 tsp. mustard seed
1 T. salt
5 lbs. sugar

Slice tomatoes thin and cover with a solution of lime and water. Soak 24 hours. Drain. Rinse well and cover with cold water. Soak 4 hours, changing water every hour. Then make a syrup of spices, salt, vinegar and sugar. Bring to a boil and pour over tomatoes. Add green food coloring. Let set overnight. Boil gently 1 hour. Pack into pint jars and seal. Makes about 10 pints. *Lois Klepinger*

JEAN'S GREEN TOMATO PICKLE RELISH

1 pk. green tomatoes
6 lg. onions
6 *or* 8 lg. green *or* red peppers
1 lg. bunch celery
1 qt. vinegar
1 c. salt
1 (2 oz.) box mustard seed
1 tsp. ginger
1 tsp. ground cloves
8 c. sugar
1 qt. vinegar

Grind tomatoes and onions. Pour over these the 1 cup salt and 1 quart vinegar. Boil 10 minutes and drain. Grind peppers and celery and add to the green tomato-onion mixture. Cover with vinegar, sugar and spices and cook until thick. Put in sterile jars and seal. *Alma Hass*

GREEN TOMATO RELISH

1 pk. green tomatoes
1 lg. head cabbage

Grind and add 1 scant cup salt. Let stand 24 hours. Drain well.

Grind:
4 lg. onions
1 lg. bunch of celery
3 green *and* 3 red peppers
1 doz. lg. tart apples
Add:
1/2 box celery seed
3 pts. vinegar
3 lbs. brown sugar
1 box mustard seed

Positively do not heat either mixture. Makes 9 quarts, approximately. *Nadine Dymond*

PICKLED OKRA

1 qt. water
1/2 c. pickling salt
1 pt. cider vinegar
In each pint jar add:
1/4 tsp. celery seed
1 clove garlic
2 tsp. chopped fresh dill *or* 1 1/2 tsp. dill seeds

Wash and prepare okra; pack into 6 pint jars. In each pint jar, add celery seed, garlic and dill. In saucepan, heat and bring to a boil, the water, cider vinegar and pickling salt. Pour over okra in jars, adjust lids. Process in water bath until color of okra turns light. Let stand 2 weeks to cure. Makes 6 pints. *Esther Seibel*

RACHEL'S PICKLED BEETS

4 qts. sm. beets
2 1/2 c. sugar
2 tsp. allspice
1/2 tsp. whole cloves
3 c. vinegar
2 c. water
3 inch stick of cinnamon
1 tsp. salt

Cook beets until tender. Slip skin. Combine vinegar, sugar, water, spices and salt. Bring to a boil. Simmer 15 minutes. Add beets and simmer 5 more minutes. Pack beets in hot sterilized jars. Bing syrup to a boil and pour over beets. If not enough to cover, add hot vinegar. Seal immediately. Makes 4 quarts. *Jean Drumm*

Refrigerated Cucumbers

1 gal. sliced, unpeeled cucumbers
2 lg. onions, sliced
3 c. sugar
3 c. white vinegar
1/3 c. pickling salt
1 tsp. mustard seed
1 tsp. celery seed
1 tsp. turmeric

Wash and dry cucumbers. Slice onions. Mix remaining ingredients cold and pour over cucumbers and onions. Set in refrigerator. Will keep for months.

NOTE: Delicious without onions.

Nadine Dymond

Sweet Cucumber Relish

Select medium to large size cucumbers (8 to 12). Don't peel but remove seeds. Grind 6 cups of unpeeled cucumbers, 3 cups onions, 1 cup green peppers and 3 cups celery. Add one 4 ounce can pimiento (drain and cut fine). Soak the cucumber pulp, green peppers, onions, celery and pimiento in 1/4 cup salt and 4 cups water for 4 hours. Drain well.

Bring to a boil:
4 c. vinegar
5 c. sugar
1 T. celery seed
1 T. mustard seed

Add cucumber mixture to boiling liquid and cook 10 minutes. Put in jars and seal. Yield: 6 pints.

Nadine Dymond

Sweet Dill Pickles

1 (46 oz.) jar Vlasic kosher dills
1 c. white vinegar
3 c. sugar
2 tsp. whole allspice

Pour off and discard brine. Rinse pickles well in cold water. Cut in slices. Combine sugar, vinegar and spices and bring to a boil and simmer 4 minutes. Pour over pickle slices. Store in refrigerator. Wait 3 days before using.

Alma Hass

Cucumber Cinnamon Sticks

2 gal. cucumber sticks *or* rings
2 c. lime
8 1/2 c. water
1 c. vinegar
1 sm. bottle red food coloring
1 T. alum
2 1/2 c. vinegar
3 c. water
10 c. sugar
1 pkg. red hots
8 sticks cinnamon

Cut the centers out of the cukes and then cut into sticks. Cover the cucumber sticks with lime and water and let stand for 24 hours. Stir; drain and wash.

Soak in cold water for 3 hours. Drain well. Simmer for 2 hours in 1 cup vinegar, red food coloring, alum and water to cover. Drain well.

Make a syrup of the 2 1/2 cups vinegar, 3 cups water, 10 cups sugar, red hots and cinnamon sticks. Pour hot over the cucumber sticks. Let stand 24 hours. Drain syrup and heat again and pour over cucumbers. Repeat for 3 days. Seal at the end of third day while hot.

Alma Hass

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HELPFUL HINTS

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MENU PLANNING TIPS (Continued)

A well-stocked pantry can be a life-saver. You'll have a lot more options when serving last minute meals or dressing up leftovers. Keep a supply of the following on hand:

Mustards, vinegars, chopped olives, salsa, tuna, canned broth, instant mashed potatoes, diced green chilies, stewed tomatoes, tomato paste, herbs and spices, Teriyaki and soy sauces.

Just as you want a supply of pantry items, be sure the refrigerator is supplied with:

Eggs, milk, plain low-fat yogurt, hard grating cheese (such as Parmesan), bottled salad dressing (which doubles as a marinade for chicken), frozen vegetables (including French fries and other cuts of potatoes).

Always keep lemons and limes on hand, stored at room temperature. Their fresh-squeezed juice or grated zest makes a refreshing addition to steamed vegetables, salad dressings or marinades.

Plan on double batches whenever you can. Serve the leftovers with a new twist the second time around. Good candidates: boiled, mashed or baked potatoes, meatballs and baked chicken.

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FRUITS

Apples & Applesauce:

1. Apples will not turn black if placed in salt water immediately after peeling.
2. Put lemon juice in applesauce to keep it from being flat.

Bananas:

3. Use an egg slicer for cutting bananas for fruit salad.

Fruit Salad:

4. For something different, try mint flavoring in the cream dressing for a fruit salad.

Lemons:

5. Do not discard rinds of lemons, grapefruit or oranges. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.
6. To get more juice from lemons, drop into hot water for a few minutes before squeezing.
7. Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.
8. Grate a little lemon rind in mayonnaise for fruit salads.

Limes:

9. Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.

Peaches:

10. Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.

Raisins:

11. Raisins may be kept moist and fresh by placing them in a glass fruit jar or cannister with plastic cover.
12. A few drops of lemon juice added to raisins, dates, or figs before running them through the food chopper, will help to prevent clogging the chopper.

Strawberries:

13. Keep in a colander in the refrigerator. Wash just before serving.

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VEGETABLES

23. If fresh asparagus is wilted, sprinkle with cool water, wrap in a towel and refrigerate for 1 1/2 hours.

Beets:

24. If you find that your beets tend to lose color when you boil them, add a little lemon juice.

Beans:

25. When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.

26. A raw potato placed in the baked bean pot will remove some of the gaseous qualities from the beans.

27. A dash of nutmeg to lima beans give them that extra "zip".

Broccoli:

28. A quick topping for cooked broccoli or cauliflower is a can of condensed cheese soup heated with 1/4 cup milk.

Brussel Sprouts:

29. Brussel sprouts will cook quicker if you cut a cross into the stem end.

Cabbage:

30. Two things to do to keep cabbage smell from filling the kitchen; don't over cook (keep it crisp) and put half a lemon in the water when you boil it.

Carrots:

31. A pinch of grated nutmeg added to carrots the last few minutes of cooking will improve the flavor of carrots.

32. Remove the tops on carrots, beets, etc., before storing.

33. Adding sugar and horseradish to cooked carrots improves their flavor.

34. To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets and corn.

35. Marinate carrot sticks in dill pickle juice.

Cauliflower:

36. To keep cauliflower from turning brownish in cooking, add a little lemon juice or vinegar to cooking water.

Celery:

37. Peel celery stalk with potato peeler to rid stalk of strings.

38. Store in refrigerator in paper bags instead of plastic.

39. Celery and lettuce will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.

Corn:

40. To remove corn silk from the ear, rub it with a vegetable brush under running water.

41. Another method of removing corn silk is to dampen a paper (or terry cloth) towel and brush downward on the ear of corn.

Cucumbers:

42. A ball of nylon net cleans and smooths cucumbers when making pickles.

Garlic:

43. Chop garlic in a small amount of salt to prevent pieces from sticking to the knife or chopping board. Then pulverize with the tip of the knife.

44. Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.

45. Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.

Lettuce:

46. Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.

47. To prevent lettuce from rusting in the refrigerator, store in a plastic bag with a paper napkin in the bag to take up the moisture.

VEGETABLES

Mushrooms:

48. Mushrooms will gain flavor and have a better texture if you sauté them in butter before adding them to a stew.

Olives:

49. A little salad oil poured over the remaining olives in a jar will prevent molds and olives will keep a long time.

50. A relish plate will be more attractive if the olives are rubbed with salad oil to make them shine.

Onions:

51. To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.

52. Wrap onions individually in foil to keep them from becoming soft or sprouting.

53. Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

54. An onion will stay perfectly whole in cooking if a hole is made through the center by means of a metal skewer.

55. Onions, broccoli and Brussel sprouts will cook faster if you make an X-shaped cut at the base of the vegetables.

56. If adding onions to a stock that will later be strained and the vegetables discarded, don't bother to peel them. Just wash and cut them into large chunks.

57. A few teaspoons of dried onion-soup mix may be substituted for fresh onions in many recipes.

58. For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunch-time.

59. Peel and quarter onions. Place one layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen, with a sharp knife.

Parsley:

60. Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.

Potatoes:

61. Keep skins from bursting while boiling by peeling a 1/2" band of skin from around the center of potato.

62. To slice potatoes thin, dip blade of knife in boiling water first.

63. To prepare mashed potatoes with excellent flavor, bake Idaho potatoes, peel, and mash with hot milk and butter.

64. Add baking powder to mashed potatoes to make them lighter, and hot, rather than cold milk, to make them fluffier.

65. Save some of the water in which the potatoes were boiled, add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

66. Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.

67. Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.

68. When making potato pancakes, add a little sour cream to keep the potatoes from discoloring.

69. Wrap baking potatoes in foil to quicken baking time.

70. Time for baking potatoes can be shortened if the potatoes are pan boiled for 5 to 10 minutes.

71. To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.

VEGETABLES

72. Sweet potatoes will not turn black if placed in salt water immediately after peeling.

Sauerkraut:

73. If sauerkraut is too salty for your taste, add one teaspoon of brown sugar. It is really worth trying.

Spinach:

74. Soak spinach and other leafy vegetables, including asparagus, broccoli and cauliflower, in salted water for a few minutes before washing to open leaves and flowerets to release sand and bugs.

75. When cooking spinach, try adding a pinch of garlic salt and you'll be pleased with the improved flavor.

Squash:

76. Squash that is left over can be improved by adding some maple syrup before reheating.

Tomatoes:

77. Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.

78. Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen, so find a warm spot near the stove or dishwasher where they can get a little heat.

79. Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.

80. To improve the flavor of inexpensive tomato juice, pour a 46 ounce can of it into a refrigerator jar and add one chopped green onion and cut up stalk of celery.

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EGGS

92. If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.

93. The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.

94. Need room temperature eggs and yours are refrigerator cold? Put them in a bowl of warm water for 10 minutes.

95. Use a small funnel to separate eggs. The white will run through while the yolk stays in the funnel.

96. Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).

97. Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.

98. To cook a perfect "soft" fried egg, add a little hot water to the pan after the egg has started to cook.

99. For fluffier omelets, add a pinch of cornstarch before beating.

100. Add a little water while beating eggs to make light and fluffy scrambled eggs.

101. Scrambled eggs for groups: Add a pinch of baking powder and 2 teaspoons water per egg to make the eggs go further.

102. Add 1 tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.

103. For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.

104. When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.

105. To make quick-diced eggs, take your potato masher and go to work on a boiled egg.

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MEATS

112. Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

113. To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

114. To prevent hot grease from spattering when frying foods in an open skillet, sprinkle a little flour into pan.

115. To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.

116. Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.

117. Boil vinegar in a brand new frying pan to keep things from sticking to it.

118. Marinade to tenderize tough meat: Use glass bowl and mix 1 cup vegetable cooking oil and 1/2 cup dry red wine. Add 1 minced onion, then salt, pepper and thyme, to taste. Roll meat in marinade, then cover and refrigerate overnight.

119. To tenderize boiled meat: Add a tablespoon of vinegar to the cooking water.

120. To tenderize tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.

Bacon:

121. Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

122. Dip bacon into cold water to prevent shrinkage and shriveling when frying.

Beef:

123. To tenderize steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.

124. To keep steaks and chops from curling while cooking; slash the edges of fat at 1" intervals.

125. For stir-fry dishes: Beef, pork and lamb are easier to cut into thin slices if meat is partially frozen.

126. Don't add salt to roast beef until shortly before the meat is done. Salt coaxes the juices out of meats, and you'll want the juices to remain inside.

127. A boned rolled roast requires 10 minutes more cooking time per pound than one with bones.

128. Adding consommé, instead of water, to pot roast will give it a delicious flavor.

129. Cook individual meat loaves in muffin tins. They'll be done in less than half the time of a large loaf.

130. Try using crushed corn flakes or corn bread instead of bread crumbs in a meatball recipe. (May also use onion-flavored potato chips).

131. Poke a hole in the middle of your ground beef patties while shaping them. The burgers will cook faster and the holes will disappear when done.

Chicken:

132. To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.

133. For golden-brown fried chicken, roll it in powdered milk instead of flour.

134. Flavor will be improved if dry mustard is added to flour when frying chicken.

135. To coat chicken pieces easily, put coating ingredients into plastic bag, drop in chicken pieces one at a time, hold bag closed then shake.

136. To flatten boneless chicken breasts, place between 2 sheets of plastic wrap and pound with bottom of heavy frying pan.

MEATS

137. To remove fat from chicken broth, refrigerate the broth until fat hardens on the surface. Lift off.

138. To get a moister breast: Roast the chicken or turkey breastside down for the first 40 to 45 minutes. To finish roasting, carefully turn the bird breastside up and baste with melted butter.

139. New trick to keep flavor in chicken is to roast in aluminum foil. Also, needs no basting, tending, or cleaning of pan.

140. Chicken rubbed with lemon juice adds an improvement to its flavor.

Fish:

141. To scale fish easily, dip fish in boiling water for a few seconds and the scales will come off with easy scraping.

142. To keep fish from sticking to bottom of skillet, sprinkle a little salt over bottom of pan before adding fish.

143. To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

144. Lemon juice added to the egg batter in which fish is dipped for frying, gives the fish a delicious flavor.

145. When frying fish, a little vinegar heated in a pan will kill the fish odor.

Pork / Ham:

146. Roast pork is juicier when cooked to an internal temperature of 170°.

147. Run hot tap water over canned ham for a few minutes, so that ham will slide right out.

148. Before placing ham in the roasting pan, slit rind length-wise on the underside. The rind will peel away as the ham cooks, and can be easily removed.

149. Ham labeled "ready to eat" still needs to be cooked 15 to 20 minutes per pound.

150. Wrap ham or bacon in a vinegar soaked cloth, then in waxed paper to preserve freshness.

151. Boil hot dogs in sweet pickle juice and a little water for a different taste.

Lamb:

152. Try basting a lamb roast with 2 cups of strong coffee.

Sausage:

153. Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.

Shrimp:

154. When cooking shrimp add a few caraway seeds to the water to kill the odor while cooking the shrimp.

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SOUPS / STEWS / GRAVIES / SAUCES

Gravy:

160. For pale gravy, color with a few drops of Kitchen Bouquet. To avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.

161. To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.

162. To remedy greasy gravy, add a small amount of baking soda.

163. For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.

White Sauce:

164. Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.

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CAKES / FROSTINGS

180. In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

181. An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

182. Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes the cake lighter.

183. Cakes will rise higher if sides of pan are left ungreased.

184. To cut a fresh cake use a wet knife.

185. Use dental floss to slice evenly and cleanly through a cake or torte. Simply stretch a length of the floss taut and press down through the cake.

186. An ice cream scoop can be used to fill cupcake papers without spilling.

187. When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.

Frosting / Topping:

188. A good topping for gingerbread, coffee cake, etc., can easily be made by pressing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.

189. A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

190. For a nice decoration on white frosting, shave colored gumdrops very thin and stick on top. They will curl like little roses.

Common Causes Of Failure:

191. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.

192. Dry cake may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.

193. A heavy cake means too much sugar has been used or baked too short a period.

194. A sticky crust is caused by too much sugar.

195. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.

196. Fallen cake may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.

197. Uneven browning may be caused from baking cakes at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans (use bright finish, smooth bottomed pans).

198. Cake having an uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

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COOKIES

202. Stale angel food cake can be cut into 1/2 inch slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.

203. To keep cookie dough from sticking to cookie cutters, dip cutters in cool water, then into flour. Shake off excess flour before cutting dough.

PIES

204. For better pie crust, have all ingredients very cold before combining them. Mix only until the ingredients are blended. Chill dough before rolling it out.

205. For flakier pie crust, brush the top lightly with cold water before baking.

206. For a meringue that won't stick to knife when it's cut, sift a little granulated sugar over the top of the pie just before it browns. (You may also butter the knife first or dip it into boiling water before cutting the pie).

207. A crumb pie crust is less likely to crumble when it's cut if, just before serving it, you hold the pie pan for 30 seconds in warm water halfway up the side of the pie pan.

208. To keep fruit pies from running over into oven while baking, use macaroni as "smoke stacks" in the top crust to allow for escape of steam.

209. Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!

210. After baking a pumpkin pie, never set it out to cool on a flat surface. Set it on a cake cooler to keep crust dry.

211. A drop of peppermint flavoring in chocolate sauce is yummy, and orange flavoring in gingerbread or in pumpkin pie is delicious.

212. Cream pie or custard will not become watery if milk is scalded before using.

213. Custards will not curdle so readily if a tablespoon of flour mixed with sugar is added.

DAIRY

Butter:

214. Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. May also place in microwave for a few seconds.

215. Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.

Cheese:

216. Wrap cheese in a vinegar dampened cloth to keep it from drying out.

217. Chill the cheese before grating and it will take much less time.

218. Toast cheese sandwiches in a frying pan lightly greased with bacon fat for a delightful new flavor.

219. Store cottage cheese carton upside-down. It will keep twice as long.

Whipping Cream:

220. Heavy cream whips faster if bowl and beaters have been thoroughly chilled in freezer.

221. For sweetened whip cream, make ahead and use confectioner's sugar instead of granulated sugar.

222. A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream

DAIRY

223. To eliminate a lot of mess when whipping cream with an electric beater, try this: cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Cream That Will Not Whip:

224. Chill cream, bowl and beaters well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (1/4 teaspoon per cup of cream).

Ice Cream:

225. Ice cream that has been opened and returned to the freezer sometimes forms a wax-like film on the top. To prevent this, after part of the ice cream has been removed, press a piece of waxed paper against the surface and reseal the carton.

226. Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.

Milk:

227. Milk at room temperature may spoil cold milk, so don't pour milk back into the carton

228. To prevent milk from scorching while scalding add a bit of sugar (without stirring).

229. Before scalding, rinse the pan in cold water. It will be easier to clean afterwards.

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ODDS AND ENDS

Nuts:

242. To quickly crack open a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.

243. If nuts are stale, place them in the oven at 250° and leave them there for 5 or 10 minutes. The heat will revive them.

Popcorn:

244. It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".

Salt:

245. To prevent caked salt, tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.

Brown Sugar:

246. If brown sugar is lumpy, steam it in double boiler; or place in a bread box or refrigerator for a few days.

247. To soften rock-hard brown sugar, add a slice of soft bread to the package of brown sugar, close the bag tightly and in a few hours the sugar will be soft again. If you need it in a hurry, put brown sugar and a cup of water (do not add to the sugar, set alongside of it) in a covered pan. Place in the oven (low heat) for awhile. (Also works in microwave).

248. Wrap brown sugar in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.

Pancake Syrup:

249. To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.

Waffles:

250. Freeze waffles that are left; they can be reheated in the toaster.

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KITCHEN CLEAN-UPS

Drain:

260. When the drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water.

261. Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.

Fingerprints:

262. Take away fingerprints and grime with a solution of half water and half ammonia. Store it in a spray bottle.

Floors:

263. When washing kitchen floors, add 1/2 cup of liquid starch to a pail of soapy water and mix well. This leaves floors clean and polished too.

Garbage Disposal:

264. Grind a half lemon or orange rind in the disposal to remove any unpleasant odor.

Grater:

265. For a fast and simple cleanup, rub salad oil on the grater before using.

266. Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.

Meat Grinder:

267. Before washing, run a piece of bread through it.

Oven:

268. Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.

269. Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.

270. Place all removable parts from oven into the bathtub. Draw enough hot water to cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven the rest will be cleaning itself.

271. An inexpensive oven cleaner: Set oven on warm for 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even baked-on grease will wash off.

Refrigerator:

272. To help eliminate odors, fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator.

273. An open box of baking soda will absorb food odors for at least a month or two.

274. To prevent mildew from forming, wipe with vinegar. The acid kills the mildew fungus.

275. Wipe sides and shelves with a glycerine-soaked cloth. Future spills wipe up easily.

276. Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

Sinks:

277. For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for 1/2 hour or so.

278. Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.

279. Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.

280. Spots on stainless steel can also be removed with white vinegar.

281. Club soda will shine up stainless steel sinks in a jiffy.

KITCHEN CLEAN-UPS

Sponges:

282. Wash in your dishwasher or soak overnight in salt water or baking soda added to water.

Work Surfaces:

283. Wipe kitchen work surfaces down with full strength white vinegar. This will also prevent mold.

BATHROOM CLEAN-UPS

Bathroom Tile:

284. Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.

285. Use a typewriter eraser to clean spaces between bathroom tiles.

Metal Shower Head:

286. To clean mineral deposits from a clogged shower head, boil it with half a cup of white vinegar and one quart of vinegar for awhile.

Plastic Shower Head:

287. Soak a plastic shower head in a hot vinegar and water mixture to unclog it.

Shower Curtains:

288. Before hanging shower curtains, soak them in a salt water solution to prevent mildew.

289. To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.

Bathroom Fixtures:

290. Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.

Porcelain Sinks/Tubs:

291. Lighter fluid will remove most dark, stubborn stains from sink and bathtub.

292. Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.

Shower Mat:

293. Dip a stiff brush in a kerosene and warm water solution to clean the bath mat.

Rust Stains:

294. Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 to 3 hours.

295. Rust stains on tile can be removed with kerosene.

Shower Doors:

296. Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.

Easy Bathroom Cleaning:

297. Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.

Sink:

298. Light stains can often be removed by simply rubbing with a cut lemon.

299. Dark stains and rust can be removed with a paste of borax and lemon juice.

Medicine Cabinet:

300. It's a good idea to go through your medicine cabinet several times a year and throw away any medicines that are old or outdated. They could be dangerous.

Dripping Faucet:

301. If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.

BATHROOM CLEAN-UPS

Sweet-Smelling Bathroom:

302. Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.

Steam-Free Mirror:

303. If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.

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FLOORS

Vinyl / Linoleum:

318. Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.

319. When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.

320. Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.

321. Loose Linoleum? Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books over the whole area and keep it weighted down for the amount of time it says on the can of adhesive.

Stains On Vinyl Or Linoleum:

322. Blood: Use silver polish to remove from flooring.

323. Grease: Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.

324. Heel Marks: Just take a pencil eraser and wipe them off.

325. Nail Polish: Allow to almost dry, then peel off of waxed floors or tile.

326. Tar: Use paste wax to remove tar from floors. Works on shoes, too.

Garage Floors:

327. In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.

328. Sand may be sprinkled on oily spots. Let it absorb the oil then sweep up.

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WOODEN FURNITURE

Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.

Lightfinished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.

For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.

For larger scratches: Fill by rubbing with a wax stick (available in hardware or paint stores) or a crayon that matches the finish of the wood.

Removing Stuck-On Paper:

334. Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.

Removing Decals:

335. Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.

Removing White Water Rings:

336. Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.

337. Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.

338. Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.

Removing Candle Wax:

339. Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.

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HEALTH AND BEAUTY

Eyes:

350. To refreshen tired eyes, place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.

Facial:

351. A good and inexpensive facial to try: Mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.

Hair:

352. Mayonnaise gives dry hair a good conditioning. Apply 1/2 cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times then shampoo thoroughly.

353. For homemade dry shampoo, mix together 1 tablespoon salt and 1/2 cup corn meal for your own homemade dry shampoo. Transfer to a larger holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.

354. Baby powder or cornstarch can also be used as dry shampoos. Sprinkle on dry hair, wait a few minutes, then brush out.

355. Dandruff sufferers may find that 1/2 cup apple cider vinegar added to two cups of warm water and applied after rinsing your hair thoroughly will help their condition.

356. To eliminate the "frizz" from overpermed hair use a vinegar and water rinse. It will brighten dark hair and adds a sparkle to blonde hair.

357. Removing chewing gum from hair (or practically anything else) is easy. Use the white of an egg.

Jewelry:

358. To unsnarl small-linked necklaces and watch chains, drop them into warm grease for a minute and unsnarl with a needle.

359. Rings and fine jewelry may be cleaned in a solution of one part of ammonia to two parts water.

Manicure:

360. Soak your hands in warm water with lemon juice added. Take them out after 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.

Nail Polish:

361. Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.

362. Before you put on polish put vinegar on your nails. It will clean them completely and help nail polish stick longer.

Skin:

363. To relieve itchy skin, pat on apple cider vinegar. If the itch is in a delicate body area (such as the eyes) dilute with 4 parts water to 1 part vinegar. For use in a bath, add 2 to 3 cups of apple cider vinegar to the bath water.

364. Itchy swellings and blemishes may be eased by an application made of a paste from vinegar and cornstarch. Pat it on and the itch will be relieved as it dries.

Sore Throat:

365. Relieve the discomfort of a sore throat caused by a cold. Mix together 1/4 cup honey and 1/4 cup apple cider vinegar. Take 1 tablespoon every 2 to 4 hours.

Sunburn Relief:

366. A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.

367. Dab on some apple cider vinegar. The pinkness and pain will disappear.

368. To cool a sunburn, bathe in a tub of lukewarm water to which a cup of apple cider vinegar has been added.

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